

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2007 PINOT NOIR RESERVE · FORT ROSS VINEYARD · SONOMA COAST

OVERVIEW

From our mountain vineyard on the “True Sonoma Coast”, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, Estate grown, cool-climate Pinot Noir, Chardonnay and Pinotage. With spectacular views of the Pacific Ocean less than one mile away, the vineyard is divided into 30 separate blocks, one-half to two acres in size, that rapidly fall from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 50 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting the first vines in 1998.

VINTAGE

2007 was a long, cool growing season, providing the ideal conditions for berry development. Our proximity to the ocean and its cooling effects saved us from a heat spike that affected inland areas much more severely. All Pinot Noir blocks were picked mid-September through the beginning of October, based on optimal physiological ripeness. The vines were balanced, the yields were small, and the concentration of flavor was excellent this year.

WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 5 gallon buckets. After hand sorting, the fruit was destemmed and cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 35% new and 65% used French oak. Throughout the 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements. The wine was bottled unfiltered.

TASTING NOTES

Dense and garnet in hue, this full-bodied Pinot Noir entices with aromas of black currants and orange pekoe tea, framed by touches of earthy mushroom, and cola. The elegant aromatics lead to a complex palate defined by black raspberry, boysenberry and bramble berries, with hints of subtle citrus and a dash of winter spices. Refined, supple tannins and the Fort Ross Vineyard signature minerality are revealed through the layered, velvety finish. While this wine deserves to be decanted, it truly develops in the glass.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Pommard & Calera.
AGING:	10 months in 100% French; 35% new
ALCOHOL	14.3%
ACIDITY:	.51g/100ml
pH:	3.71
BOTTLING:	Unfiltered
HARVESTED:	September 17, 2007 - October 9, 2007
BOTTLED:	July 30, 2008
RELEASE DATE:	February 15, 2011
CASES PRODUCED:	344 cases 750 ml