

# IN THE NEWS



## 90 CHARDONNAY RESERVE 2002 Fort Ross Vineyard, Sonoma Coast

Smooth and polished, with a delicate mix of ripe pear, apple and fig flavors, with a light toasty oak overlay and a dash of nutmeg. Finishes with a long, elegant aftertaste. 157 cases made. – J.L.



#### **CHARDONNAY RESERVE 2002 Fort Ross Vineyard, Sonoma Coast**

**TOP 100 WINES 2005:** Outstanding Chardonnay, elegant and with a silky texture. Light herb, toast, lemon and spice aromas plus pear apricot and caramel flavors. *-DECEMBER 4,* 2005

**OUTSTANDING; THE PANEL FAVORITE:** Light herb, oak, toast, lemon blossom and spice nose; silky texture; pear, apricot, caramel and black pepper flavors; round, elegant. Full body, dry, low production. - *AUGUST 18*, 2005



## 2002'S TOP CHARDONNAYS, March 2006

## 93 CHARDONNAY RESERVE 2002 Fort Ross Vineyard, Sonoma Coast

What a wine! Only the second release from this winery, and a really good one. Call it Chablisian for its intense mineral, metallic flavors and mouthfeel, and vibrant acidity. It also has lots of oak and lees, and is bone dry, offering tantalizing hints of lime zest, white peach and honey.—S.H. -MAY, 2005

### 91 CHARDONNAY 2002 Fort Ross Vineyard, Sonoma Coast

Made in the same style as the Reserve. Shows a cool-climate profile of stones, minerals, cold metal and high acidity, and is dry, elegant and ageworthy. Softening notes from oak provide sweetness. Distinct.—S.H. -MAY, 2005



**DECANTER: In Focus Sonoma** Producers such as...Fort Ross Vineyards, however are taking the coastal risk and making it pay off, with vines planted within sight of the Pacific surf. The results have been highly impressive, to say the least. *-MARCH*, 2006

## The New York Times

#### WINEMAKING IN A HOSTILE CLIMATE ON SONOMA'S COAST

Among the newcomers are small, idealistic operations like...Fort Ross Vineyards near Cazadero.

The Sonoma coast pinot noirs have...shown themselves to be among California's best and most distinctive wines, dense and concentrated without being heavy, full of dark fruit and earth flavors and a singular structure of tightly wound acidity. The best chardonnays are simultaneously rich yet taut, with lively acidity and citrus and mineral flavors. – JANUARY 18, 2006



### WEDNESDAY WINE: A Great California Pinot Noir and Chardonnay

From its vineyard within sight of the Pacific Ocean, Fort Ross produces highly individual and beautiful wines. By Edward Deitch, Wine columnist Jan. 26, 2006

On tasting the pinot noir. "Vivid, bright berry notes," I wrote. "Raspberry, blueberry, plum, spice and earth." The fruit has great concentration and, with perfect acid balance and well-integrated oak from aging in new and used French barrels, is not at all "hot" on the palate. The wine had the intensity to pair seamlessly with the robust meat and the sauce.

The 2001 Chardonnay...was memorable, a wine of great elegance and balance, almost Burgundian in its leanness but unrestrained in its wonderful fruit that is clearly the foundation of Fort Ross. The combination was irresistible. The wine shows notes of pear, cloves, muted citrus, vanilla and minerals.

Their individuality and value come through in every sip.



# **FEATURING 154 MUST TRY WINES**. Karen MacNeil, Chairperson of Professional Wine Studies, Culinary Institute of America, Greystone, California.

#### **CHARDONNAY Fort Ross Vineyard, Sonoma Coast**

The Sonoma Coast appellation conjures up images of cliffside vineyards bordering tumultuous surf, and that's just about the case with grapes that go into this wine from FORT ROSS. You can actually see the ocean from the vineyard. Aromas of lemon, melon, apple, and mineral precede a flavor that's rich and creamy on one hand, crisp on the other. With its razor-sharp intensity, this is an excellent choice for any rich seafood dish.



# 25 Great American Pinot Noirs. PINOT NOIR RESERVE 2001 Fort Ross Vineyard, Sonoma Coast

Sonoma Coast is a large, catch-all appellation, but Fort Ross really deserves the name, situated as it is on the high cliffs overlooking the Pacific. It produces small quantities of cool-climate varietals, including Pinot. The 2001 was the first commercial vintage, and it is a knockout. It shows well Pinot's seemingly contradictory characteristics of delicate floral flavors along with a rich, dark earthiness.