

ISSUE : MAY 31, 2007:

92 POINTS : PINOT NOIR RESERVE, Fort Ross Vineyard, Sonoma Coast 2004

Deep and complex, with wonderful earth, clay, spice and earthy berry flavors that become turn expansive, with dense, chewy currant, mineral and anise. Ends with ample tannins and a long finish. Drink now through 2012. —J.L.

92 POINTS : PINOT NOIR - SYMPOSIUM, Sonoma Coast, Fort Ross Vineyard 2003

Ripe, plush and deep, with complex plum, blackberry and wild berry fruit that's supple and polished,. Finishing with a long, intense aftertaste that keeps the fruit at the forefront. Drink now through 2011.—J.L.

91 POINTS : PINOT NOIR, Sonoma Coast, Fort Ross Vineyard 2004

Shows fragrant notes of spice, wild berry, black cherry and flowers. Intense yet supple, this is polished and elegant, ending with a delicate, fruity aftertaste that lingers. Drink now through 2011. —J.L.

91 POINTS : PINOTAGE, Sonoma Coast, Fort Ross Vineyard 2003

Pure and delicious, with a core of ripe blackberry, wild berry and cherry fruit that's supported by lively acidity and firm yet ripe tannins. Ends with a nice spicy, earthy quality. Drink now through 2011. —J.L.

90 POINTS : CHARDONNAY, Sonoma Coast, Fort Ross Vineyard 2004

Smoky marshmallow, fig and toasty oak aromas give this a big initial impression. Yet for all of its size and richness this holds together nicely, finishing with a rich aftertaste of fruit and wood. Drink now through 2011. —J.L.

CALIFORNIA PINOT NOIR: Tasting Highlights: James Laube

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Wine Spectator Online: March 23, 2007: FULL ARTICLE: <http://www.winespectator.com/Wine/Features/Premium/0,1197,3711,00.html>

ONLINE ISSUE : JANUARY 1, 2007:

93 POINTS : CHARDONNAY, Sonoma Coast, Fort Ross Vineyard 2003

A classy wine that's sleek and stylish. Ripe, intense and fleshy, with lively green apple, pear, butterscotch and cream notes leading to a smooth, silky texture and a long, integrated finish. Drink now through 2011. —JL.

A DISCOVERY ON THE SONOMA COAST: James Laube Unfined

Fort Ross Vineyard has found a groove. It's a relatively new brand of Chardonnay and Pinot Noir that wine lovers should **pay serious attention** to.

I tried the new wines last week, informally during a visit with Linda and in blind tastings for formal reviews. The new wines are **excellent**, and the Chardonnay and Pinot Noir are both modestly priced. The **2003 CHARDONNAY** is intense, vibrant, clean and structured, with lively acidity and a mix of lemon, butterscotch and green apple flavors turning rich and creamy. The **2004 [CHARDONNAY]** follows suit, with intense, vibrant, focused fruit. The **[2004] RESERVE CHARDONNAY** is a shade richer, very good, but I liked it less than the regular 2004.

Both the **2003 PINOT NOIR** and **[2003] PINOT NOIR SYMPOSIUM** are rich, complex and impeccably balanced. The latter wine includes four percent Pinotage. The **2004 [PINOT NOIR] Sonoma Coast** is fragrant and delicate, while the **[2004] RESERVE PINOT** offers complex earth, spice and berry flavors that are expansive and chewy. The **2003 PINOTAGE** is deep and flavorful and shows a touch more tannin than the Pinot Noir Symposium.

Fort Ross' lineup is impressive. The quality is terrific, the prices are more than fair and the case volume means the wines will be available, though I wouldn't wait too long. (www.fortrossvineyard.com).

Posted: 01:13 PM ET, February 20, 2007 : FULL ARTICLE: http://www.winespectator.com/Wine/Blogs/Blog_Detail/0,4211,937,00.html