

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2003 PINOT NOIR RESERVE · FORT ROSS VINEYARD · SONOMA COAST

### OVERVIEW

From our mountain vineyard on the “True Sonoma Coast”, Fort Ross Vineyard produces limited amounts of 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 28 separate blocks, one-half to two acres in size, traversing elevations ranging from 1200 to 1700 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

### VINTAGE

Following the near perfect vintage of 2002, 2003 lived up to the challenge and provided Fort Ross with wonderfully ripe Pinot Noir. Although there were significant heat waves in early September 2003, the vineyard's marine-moderated climate allowed the Pinot Noir to ripen slowly and fully into early October.

### WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in 5 gallon buckets. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 1 and 5 ton fermenters. The caps were punched down 1, 2 or 3 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 50% new and 50% 1 year used French oak. Throughout the 17 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 unfinned and unfiltered.

### TASTING NOTES

The deep, opulent garnet hue seduces while the graceful aromatics of black raspberry, cola and rose petals entice. The elegantly integrated layers of plush blackberry, dark cherry and hints of saffras dance on the palate through the supple finish. The harmonious balance of delicate tannins and lively acidity will enable this wine to age with finesse and distinction.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Calera, Pommard, Dijon clones 115 and 777
AGING:	17 months in 100% French; 50% new
ALCOHOL	14.7%
ACIDITY:	.58g/100ml
pH:	3.51
BOTTLING:	Unfinned and unfiltered
HARVESTED:	October, 2003
BOTTLED:	May 2005
RELEASE DATE:	March 2007
CASES PRODUCED:	157 cases 750 ml
WINEMAKER:	Fred Scherrer