FORT ROSS IN THE NEWS



95 CHARDONNAY 2009 Fort Ross Vineyard, Sonoma Coast - Editors' Choice - CURRENT

TOP 100 WINES for 2011 • Ranked #28 DEC, 2011

A brilliant Chardonnay. Almost nothing quite like it out there. Great, zesty acidity makes the mouth water, and oak is strongly there but perfectly vindicated by the power of the underlying flavors. They suggest ripe pineapples and tropical fruits, peaches, honeysuckle and a firm, stony minerality that has to come from the soil. For all the richness, the wine is terrifically dry. OCT, 2011

95 PINOT NOIR 2007 Fort Ross Vineyard, Sonoma Coast - Editors' Choice - SOLD OUT

93 CHARDONNAY 2008 Fort Ross Vineyard, Sonoma Coast - SOLD OUT

94 PINOT NOIR RESERVE 2007 Fort Ross Vineyard, Sonoma Coast, - CURRENT RELEASE

A very beautiful wine that shows the exotic, feral quality of the greatest Pinot Noirs from the Fort Ross area. It's explosive in wild raspberry and cherry flavors, with hints of pine, cola, wintergreen, anise, bacon and smoky, sweet vanillins from oak barrels. A wine of great pedigree, it's showing well now, and should hold for the next six years. OCT, 2011

93 PINOT NOIR "SYMPOSIUM" 2007 Fort Ross Vineyard, SC - Editors' Choice - SOLD OUT

92 PINOT NOIR 2008 Fort Ross Vineyard, Sonoma Coast,- CURRENT RELEASE

Elaborately ripe, this polished Pinot explodes with fresh flavors of raspberries and cherries that taste pie-baked, with the smoky, sweet, toasty crust. It's just delicious, and also obviously fruity-sweet, with a jammy attractiveness. What it lacks in subtlety it more than makes up for in richness. OCT, 2011

91 CHARDONNAY RESERVE 2005 Fort Ross Vineyard, Sonoma Coast - LIBRARY

It's developing a toasted cashew and hazelnut character, and the pineapples are transmogrifying to chewy dried fruits and even Christmas fruitcake. Meanwhile the sweet, caramelized oak is fully integrated. Bravo to the winery for holding this back and letting us see what an older Sonoma Coast Chardonnay does. AUG, 2010

90 PINOT NOIR "SEA SLOPES" 2009 Fort Ross Vineyard, Sonoma Coast - CURRENT

Fruit is the star of this wine. It's gigantic and forward in sweet raspberry and cherry flavors that taste wild, picked under a hot summer sun. Fortunately, there's a lot of acidity, and firm tannins provide additional structure. The finish is thoroughly dry. A bit in your face now, but could do interesting things over the years. OCT, 2011



Although the richest of the several Fort Ross Pinots reviewed in this month's issue, the 2007 Reserve is also the most mannerly and refined of the bunch as well. Its inviting cherry and pastry-crust smells are followed up with like-minded flavors that show a certain measured refinement, and its extra time in the bottle is in part responsible for its polish. It makes for thoroughly satisfying drinking right now, but it still has room left for a bit of additional growth. FEB, 2012

90 PINOT NOIR 2009 Fort Ross Vineyard, Sonoma Coast

Despite being located within splashing distance of the Pacific, the vineyards at Fort Ross sit high enough up in the coastal hills that they are able to give off wines that are both ripe and balanced. Here, the black cherry nature of the fruit is filled out by invitingly spicy nuances and hints of dried flowers. FEB, 2012

90 PINOT NOIR "SYMPOSIUM" 2009 Fort Ross Vineyard, Sonoma Coast

Nicely focused varietal fruit is the mainstay of this composed and carefully crafted offering... We are especially pleased with its continuity and its exceptional finishing length. FEB, 2012

90 PINOT NOIR RESERVE 2005 Fort Ross Vineyard, Sonoma Coast - LIBRARY

Fort Ross Reserve [has] richness and depth. Its precise, well-defined fruit sustains nicely. Very limited availability. Medium Red. Balanced, good depth, medium tannin. OCT, 2008

90 CHARDONNAY RESERVE 2005 Fort Ross Vineyard, Sonoma Coast - LIBRARY

PINOT NOIR "SYMPOSIUM" 2009 Fort Ross Vineyard, Sonoma Coast: EXCEPTIONAL - CURRENT

Classy aroma of cherry, tea, very faint note of pepper, and a weight that's a bit Burgundian. A wine that needs aeration; will be lot more complex in 2-3 years. DEC, 2011

PINOTAGE 2007 Fort Ross Vineyard, Sonoma Coast: EXCEPTIONAL - CURRENT

This thick skinned South African grape often makes an odd wine, but here special clonal material personally cleared through official channels makes a dark, blackberry/plum scented wine with weight in the mid-palate and graceful structure. Faintly rustic finish; a great wine to serve blind to a wine snob. DEC, 2011

 $oldsymbol{90}$ CHARDONNAY 2008 Fort Ross Vineyard, Sonoma Coast BEST BUY - SOLD OUT

Plump in the middle with candied citrus flavors, this broadens out in toasty richness. SEPT, 2010

PINOTAGE 2006 Fort Ross Vineyard, Sonoma Coast: ★★★★ EXCEPTIONAL

A supple, distinct, relatively refined Pinotage, with excellent balance and length. It is velvety in texture, finely flavored (black cherry, black licorice, roasted nut, vanilla, spicy oak), and very long on the finish. Exceptional.

PINOT NOIR RESERVE 2005 Fort Ross Vineyard, Sonoma Coast: ★★★+ EXCELLENT

Burgundy-like, in the best sense: supple, complex in character, and long and persistent on the finish; very fine quality. It tastes of plum, orange peel, baked cherry, clove, and spicy oak.

BEST NEW CALIFORNIA CHARDONNAYS, BEST 18 BOTTLES, Ray Isle:

CHARDONNAY 2004 Fort Ross Vineyard, Sonoma Coast

WINEMAKING IN A HOSTILE CLIMATE ON SONOMA'S COAST: Small, idealistic operations...Fort Ross Vineyards. 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. JAN, 2006











Times

92 PINOT NOIR RESERVE 2005 Fort Ross Vineyard, Sonoma Coast

Spicy cola, raspberry, cranberry and savory herb and dried cherry fruit give this an intriguing range of complex flavors. Balanced, elegant and structured. Drink now through 2012. 513 cases made. —J.L., SEPT 15, 2008

92 PINOT NOIR RESERVE 2004 Fort Ross Vineyard, Sonoma Coast

Deep and complex, with wonderful earth, clay, spice and earthy berry flavors that turn more expansive, with dense, chewy currant, mineral and anise. Ends with ample tannins and a long finish. Drink now through 2012.—J.L., MAY 31, 2007

91 PINOT NOIR 2007 Fort Ross Vineyard, Sonoma Coast

A rich, layered style, with firm, intense black cherry, plum and wild berry flavors that are full-bodied, intense and complex, ending with a long, persistent finish. Drink now through 2017.—J.L. JUNE 14, 2010

90 PINOT NOIR RESERVE 2007 Fort Ross Vineyard, Sonoma Coast

Offers deep, complex, focused plum, mineral and black cherry fruit that's supple and delicate. Full-bodied, ending with a subtle mix of flavors laced with sassafras. Drink now through 2016. 344 cases made.—J.L. OCT 15, 2011

90 PINOT NOIR 2005 Fort Ross Vineyard, Sonoma Coast

Fragrant plum, wild berry and raspberry, with spice, mineral, sage and cedary oak give this depth and firmness and a savory pleasant earthiness. Best from 2009 through 2012. 745 cases made. —J.L., SEPT 15, 2008

91 PINOT NOIR 2004 Fort Ross Vineyard, Sonoma Coast

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., MAY 31, 2007

- **91** PINOT NOIR 2003 Fort Ross Vineyard, Sonoma Coast
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- 90 CHARDONNAY RESERVE 2002 Fort Ross Vineyard, Sonoma Coast

18 EXCITING CALIFORNIA REDS: James Laube

New reviews of Napa Cabernet, Sonoma Pinot and more, each for \$50 or less.

The best values include a \$37 Fort Ross Pinot Noir 2007 (91 POINTS:), from the true Sonoma Coast, a 2007 Domaine Chandon Carneros Pinot and a \$30 Landmark McDowell Valley Grenache.

Online June 14. 2010 http://www.winespectator.com/webfeature/show/id/42934

TASTING HIGHLIGHTS: CALIFORNIA PINOT NOIR: James Laube

15 new California Pinot Noirs from some of the state's TOP PRODUCERS, and a rare outstanding California Pinotage. Fort Ross made two EXCELLENT true Sonoma Coast 2005 Pinots.

I also liked Fort Ross's rare (for California) Pinotage, a grape from South Africa that is a cross between Pinot Noir and Cinsault; it has a little more tannic backbone than Pinot Noir, perhaps because these grapes are among the closest vines to the Pacific Ocean.

Online September 15, 2008: http://www.winespectator.com/Wine/Features/Premium/0,1197,4594,00.html

A DISCOVERY ON THE SONOMA COAST: James Laube

Fort Ross Vineyard has found a groove. Wine lovers should pay serious attention.

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. Online February 20, 2007: http://www.winespectator.com/Wine/Blogs/Blog_Detail/0,4211,937,00.html