

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2020 CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST



From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview American Viticultural Area, 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 32 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz with their small crew began preparing the 52 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard.

VINTAGE: The growing season on the coast welcomed normal rainfall levels for the first several months of the year, filling the reservoir and hydrating vineyard soils. A mild spring, with no frosts concerns brought an average-sized crop level. The summer enjoyed steady, mild 80–85° temperatures, allowing the grapes to develop ideal complexity and flavors. A warm August allowed harvest to begin on the earlier side, creating wines with freshness, acidity, beautiful fruit and concentration.

WINEMAKING: The grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in a combination of 30% new and 70% neutral French oak. This discrete use of new oak allowed the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure and low-yielding Wente for its luscious fruit and grace. These heritage field selections have full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES: Showcasing a dazzling golden hue as it cascades from bottle to glass, this spectacular representation of West Sonoma Coast Chardonnay typifies the sun-drenched yet undeniably coastal characteristics of our world class vineyard. It bursts with a distinctly masculine profile of poached Bosc pear and red apple skin, while offering spicy notes of clove and toasted vanilla surrounded by a prominent core of crushed rock and sea air. As it coats the palate, this richly supple wine presents flavors of baked apple, golden plum, honeysuckle and chamomile, balanced by unmistakable energy from fresh, crisp acidity. This Chardonnay represents the full potential of our dynamic site overlooking the Pacific Ocean from its swales to the high elevation blocks. Youthful exuberance and vibrancy bring the sensory experience full circle, while the lengthy finish lingers endlessly.

COMPOSITION:	100% Chardonnay	HARVESTED:	Sept. 13 – 19, 2020
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	End of August, 2021
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Hyde & Old Wente field selections	PRODUCED:	536 cases, 750ml
AGING:	11 months in French oak; 30% new	WINEMAKER:	Jeff Pisoni