

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2013 ROSÉ of PINOT NOIR · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

OVERVIEW

From our mountain vineyard that overlooks the Sonoma Coast and now part of the new 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 30 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 and their small crew began preparing the 50 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

After heavy winter rains, the spring was warm and dry, followed by a dry summer. The vines began growing quickly and fruitfully. To keep the crop load modest, we went through the vineyard three times to thin the crop and position the canes and the bunches. After an unexpected rainfall in mid-September, the vineyard had time to dry out before the harvest began. The Pinot Noir blocks were harvested between September 12 – 26, the Chardonnay blocks between September 20 – 22 and the Pinotage on October 1.

WINEMAKING

This Rosé was made from 100% Pinot Noir, using the French saignée method. After hand-sorting, the grapes were de-stemmed then allowed to soak on the skins for 24 hours. A small amount of free-run juice was then "bled" and separated from the recently crushed grapes and fermented without further contact with the skins and seeds. The wine was barrel fermented and aged for 3 months in neutral French oak barrels.

TASTING NOTES

Our 2013 salmon-pink hued Rosé has expressive aromatic notes of floral white peach, delicate watermelon, with hints of tea roses. This bright, dry Rosé has a crisp red fruit palate with layers of citrus balanced by the Fort Ross Vineyard's signature minerality and refreshing acidity. It is an incredibly versatile Rosé as it perfectly complements summertime cooking and is an excellent aperitif. Just think picnic and spontaneity!

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera, Pommard, Swan, Dijon 115 & 777
METHOD: Saignée Method. 24 hours skin contact.
AGING: Three months in neutral (one and two year old) French barrels
HARVESTED: September 12, 2013 - September 26, 2013
BOTTLED: January 9, 2014
RELEASE DATE: April, 2014
CASES PRODUCED: 375 cases 750ml