

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2001 CHARDONNAY · 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 with their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

VINTAGE

2001 was our first commercial vintage. A relatively cool spring preceded warm weather in May and June. In August and September, the cooling influence of the nearby Pacific Ocean allowed the grapes to reach physiological maturity without the risk of dehydration. Individual blocks were harvested on multiple occasions based upon flavor profile and ripeness of the individual vines. The yield was low and the flavors were correspondingly high.

WINEMAKING

The grapes for this Chardonnay were handpicked in the cool early morning hours in small 5 gallon buckets. Once at the winery, the fruit was hand sorted and then whole cluster pressed. After pressing, the wine underwent barrel and malolactic fermentation in a combination of new and used French oak. Once the final blend was determined, the wine was racked and bottled without fining or filtration to maintain the natural flavor, texture and youthfulness of the wine.

TASTING NOTES

This is not a typical California Chardonnay, but is more in the style of a Burgundian grand cru. Hints of ripe apples are layered with bright lemon chiffon flavors and the vineyard’s signature minerality. The generous flavors of this graceful Chardonnay are balanced by just enough acid to create a lively, well-structured wine.

COMPOSITION: 100% Chardonnay
SELECTIONS: Old Hyde and Wente field selections
AGING: 12 months in 100% French; 50% new
ALCOHOL 14.5%
ACIDITY: .64 g/100ml
pH: 3.43
BOTTLING: Unfined and unfiltered
CASES PRODUCED: 270 cases 750 ml, 150 cases 12/375 ml
RELEASE DATE: Current release.