

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2002 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

Many have hailed 2002 as the finest vintage ever for California Pinot Noir. We are delighted with our 2002 Pinot Noir and had the rare privilege of being able to produce more Reserve Pinot Noir than usual. Overall, the growing season was mild, with a few temperature spikes in May and June. July, August and early September were typical for the region – moderately warm days with a gentle dip in the temperature at night.

### WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in small five-gallon buckets. After hand sorting, the grapes were cold soaked for several days and fermented in simple open-top fermenters. The caps were manually punched down. Shortly after pressing, the wines were barreled in a combination of new and used French oak. Throughout fermentation and aging, the clones and the different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components. The wine was bottled unfinned and unfiltered. The final blend of this Reserve Pinot Noir was selected from individual barrels chosen for their fruit concentration, complexity and balance.

### TASTING NOTES

Swirling rose petals, wisps of smoke and wet earth. Then the lush red fruit, touched with violets, saffras and teasing spices that enhance the native minerality of the vineyard. Suffused with deep ruby color, this full-bodied, well-structured and balanced wine has a lingering finish and a delicate tannin and acid balance to age with elegance and distinction. Our 2002 Reserve Pinot Noir is primarily composed of old Burgundian field selections originating from Vosne-Romanée and Pommard and reflects this remarkable vintage that is considered the finest ever in California Pinot Noir.

COMPOSITION: 100% Pinot Noir  
SELECTIONS: Vosne-Romanée and Pommard field selections  
AGING: 17 months in 100% French; 60% new  
ALCOHOL 14.5%  
ACIDITY: .60 g/100ml  
pH: 3.59  
BOTTLING: Unfinned and unfiltered  
CASES PRODUCED: 303 cases 750 ml, 41 cases 12/375 ml  
RELEASE DATE: Fall 2005