

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2006 ROSÉ of PINOT NOIR · 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

2006 was a perfect year for growing Pinot Noir. The long, mostly cool summer allowed for steady development, giving the grapes a generous hang time to achieve physiological ripeness and full flavors. The spectacular weather during bloom was probably the best since the memorable 1997 vintage for coastal vineyards and the set was ideal, the finest in the 9 year history of Fort Ross Vineyard.

WINEMAKING

This Rosé was made from 100% Pinot Noir, using the French saignée method. After hand sorting, the grapes were crushed and allowed to soak on the skins for 48 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 wines were barrel fermented and completed primary and malolactic fermentation and were then aged for 1 month in used French oak and transferred to a stainless steel tank for a short aging period to maintain the lively fruit flavors.

TASTING NOTES

Our 2006 Rosé is fruity and dry, with aromas of fresh strawberries, bright cherries and rose petals. This dry Rosé is slightly darker than most, with a smooth, round mouthfeel that is balanced by crisp acidity and just enough tannin to complement many different foods.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Dijon clones and field selections
METHOD:	Saignée Method. No pressing
AGING:	One month in one and two year old French barrels, 3 months in Stainless Steel
ALCOHOL	14%
ACIDITY:	.59g/100ml
pH:	3.54
HARVESTED:	September & October 2006
BOTTLED:	February 21, 2007
CASES PRODUCED:	351 cases 750ml
RELEASE DATE:	April 2007