

# SEA SLOPES™

FORT ROSS WINERY



## 2016 PINOT NOIR · SONOMA COAST

Sea Slopes Pinot Noir is inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. Here, the cool maritime climate produces fruit of exceptional quality and allows us to craft wines of great elegance and purity.



**VINTAGE:** The temperate weather on the coast leading up to harvest was free of both heat waves and rain, allowing the Pinot Noir grapes to mature slowly and reach optimal development. Our lasting memory of the 2016 vintage is a vision of perfect bunches, even berry size and a balanced crop.

**WINEMAKING:** The grapes for this Pinot Noir were handpicked during the cool early morning hours. After hand sorting, the fruit was cold soaked for several days. Fermentation occurred with native yeast in 5 and 10-ton stainless steel tanks with a combination of both punch down and pump-over maceration techniques to achieve a balanced extraction of flavor, color and aromatic compounds. After fermentation, the wine was transferred directly to barrel. A combination of 15% new and 85% neutral French oak was used for the aging of this wine. Once in barrels, time allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a perfectly balanced and perfumed Pinot Noir.

**TASTING NOTES:** An expressive ruby, this alluring Pinot Noir interweaves Bing cherry, cranberry, hibiscus and lilac aromas with a touch of dried rose petals mixed with orange peel. The supple entry leads to wild strawberry, pomegranate, currant and juicy black plum with fine tannins. The elegant, structured layers of pure fruit vibrantly evolve into the bright, energetic, finish.

**WINEMAKER:** Jeff Pisoni  
**COMPOSITION:** 100% Pinot Noir  
**BARREL AGING:** 9 months in French oak; 15% new  
**BOTTLING:** Late June 2017, Unfined & Unfiltered  
**ALCOHOL:** 13.5%  
**PRODUCTION:** 3890 cases