

SEA SLOPES™

FORT ROSS WINERY



2017 CHARDONNAY · SONOMA COAST

Sea Slopes Chardonnay 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. “We aim to capture the essence of the Coast. These wines are at once approachable, balanced and eminently worthy of the quality standards we have established with Fort Ross” – Owner, Lester Schwartz



VINTAGE: The 2017 growing season welcomed generous rainfall for the first several months of the year. After five drought years the soils were hydrated and our irrigation pond was brimming. A warmer than usual spring brought an early fruit-set. The summer enjoyed mild to average, 80–85° temperatures, allowing the grapes to develop ideal complexity and flavors. During the first week of September, all of California experienced a heat spike, but temperatures then mellowed during the remainder of harvest, allowing the fruit to be picked at the ideal time.

WINEMAKING: The grapes for this Chardonnay were hand-sorted to include only the finest fruit, which was then gently pressed. Fermentation occurred in the ideal combination of stainless steel for vibrancy and freshness and French oak barrels which adds great texture and length to the finish. The wine completed malolactic fermentation, adding a supple richness. Prior to bottling it was aged on the lees with occasional gentle stirring culminating in a pure expression of Chardonnay from the etreme Sonoma Coast.

TASTING NOTES: Fragrant aromas of zesty lemon with notes of honeysuckle and white grapefruit are immediately evident, followed by a pleasing mineral character and a touch of toasted brioche. On the palate it is fresh and lively with pronounced citrus tones and hints of white peach and apricot. The silky, smooth texture that reflects a deft hand in winemaking and the long, seamless finish completes beautiful Chardonnay.

WINEMAKER: Jeff Pisoni
COMPOSITION: 100% Chardonnay
AGING: 10 months in Stainless Steel & Neutral French oak; 0% new oak
BOTTLING: July 2018
ALCOHOL: 13.5%
PRODUCTION: 4445

90 POINTS - WINE ADVOCATE

Golden Delicious apple, sliced pear, white blossoms and baker's yeast. Light to medium-bodied, it offers fresh fruit flavors with honeyed accents, juicy acidity and a long flavorful finish.