

SEA SLOPES™

FORT ROSS WINERY



2017 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. “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 Pinot Noir were picked during the cool early morning hours. After sorting, the fruit was cold soaked for several days. Fermentation occurred in stainless steel tanks with some punch down maceration to achieve balanced extraction of flavor, color and aromatic compounds. After fermentation, the wine was transferred 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 beautiful, perfumed Pinot Noir.

TASTING NOTES: An expressive garnet, this opulent, lively Pinot Noir has layers of black currant, wild berry and hibiscus with a touch of dried rose petal aromas. Vibrant flavors of bright black cherry, plum, dried cranberries and a whisp of clove are framed by fine tannins. The mouthwatering acidity and structured layers of pure Pinot Noir fruit lingers through the energetic, finish.

WINEMAKER: Jeff Pisoni
COMPOSITION: 100% Pinot Noir
BARREL AGING: 10 months in French oak; 15% new
BOTTLING: Late July 2018
ALCOHOL: 13.5%
PRODUCTION: 5440 cases

92 POINTS - EDITORS CHOICE: WINE ENTHUSIAST

This red offers **outstanding value for the quality**: a balanced, textured and varietally satisfying expression of coastal coolness and acidity. Earthy flavors of tea, cola, black licorice and dried herb provide an exoticism amidst elegant layers of orange peel and cranberry.