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



2019 VINTAGE: The weather was unusual. Early in the season Fort Ross Vineyard received a very rare light sprinkling of snow, followed by a touch of frost – which is surprising at this altitude [1,200 ft - 1,700 ft]; and location, less than a mile from the Pacific Ocean. We waited to see what volume of crop would develop and were pleased to see many buds, we even dropped some fruit. Later in the season there was a brief heat wave, which helped ripening. The modest crop on the Sonoma Coast has produced wines with a luscious mouth-feel, bright acid profile and satisfying balance.

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 10% new and 90% 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: A radiant garnet, this lively Pinot Noir has bright notes of raspberry, ripe cranberry and rose petal aromas. Vibrant flavors of luscious Ranier cherry, crushed strawberry and red currant seamlessly intertwine with hints of hibiscus framed by firm tannins. The bright acidity and structured, elegant layers of pure Pinot Noir fruit lingers through the energetic finish. Sea Slopes is a true expression of a coastal Pinot Noir.

JEFF PISONI, WINEMAKER "From the cold, foggy weather to the steep, rugged terrain and marine influences, Sea Slopes explores the hillsides of the Sonoma Coast to craft the best Chardonnay and Pinot Noir possible. Sea Slopes Pinot Noir has a vibrant purity of fruit and is a texturally layered complex expression of coastal Pinot Noir"

COMPOSITION: 100% Pinot Noir BOTTLING: March 2021 BARREL AGING: 18 months in French oak; 10% new ALCOHOL: 13.5%

94 POINTS - WINE ENTHUSIAST Opening in a burst of berry with tannic energy, this wine shows impressive length, grace, and complexity. Forest, black tea and clove accent a core of raspberry, pomegranate and cranberry, with a pretty rose petal accent throughout.

91 POINTS - JEB DUNNUCK A gem, well-priced, classic, Pinot Noir from the Sonoma Coast. Great nose of ripe red fruits, wildflowers, spice, and just hints of forest and earth, this beauty hits the palate with medium-bodied richness, lengthy finish. It certainly brings beautiful fruit and classic Pinot Noir typicity for a good price.