

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2006 SYMPOSIUM · 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 and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

VINTAGE

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. The vineyard’s marine-moderated climate allowed the grapes to ripen slowly and fully into early October when we harvested small berries with complete flavor development.

WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in small five-gallon buckets. After hand sorting, the grapes were cold soaked for several days and fermented in simple open-top fermenters. The caps were manually punched down. Shortly after pressing, the wines were barreled in a combination of new and used French oak. Throughout fermentation and aging, the clones and the different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components. When blending the lots from the five Pinot Noir clones we grow in the Fort Ross Vineyard, each with different qualities enhanced by the specific site and barrel choice, this unique wine from some of our intended Reserve and Vineyard Designate lots evolved. After extensive blending trials we decided on 96% Pinot Noir and 4% Pinotage.

TASTING NOTES

To this vibrant Pinot Noir we blended in a just touch of Pinotage (4%) which adds a subtle hint of earthy bramble to the enticing aromas of vivid bright cherry and red raspberry. Ripe cherry echoes on the palate, where layers of wild strawberry, lush plum and stone fruits intermingle with a whisper of nutmeg and delicate vanilla. The signature minerality consistent in all Fort Ross wines carries through the smooth texture of the elegant finish of this well balanced 2006 Pinot Noir.

COMPOSITION:	96% Pinot Noir, 4% Pinotage
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Pinot Noir: Primarily Dijon clones 115 & 777 with Swan & Calera. Pinotage: Clones MM1 and MM3
AGING:	9 months in 100% French; 25% new
ALCOHOL	14.1%
ACIDITY:	.57 g/100ml
pH:	3.63
HARVESTED:	October, 2006
BOTTLED:	June 28, 2007
RELEASE DATE:	March 15, 2008
CASES PRODUCED:	2584 cases 750 ml