

# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

## 2013 PINOT NOIR SEA SLOPES · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

### OVERVIEW

From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview American Viticultural Area, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, 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 30 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 50 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard.

### VINTAGE

After heavy winter rains, the spring was warm and dry, followed by a dry summer. The vines began growing quickly and fruitfully. To keep the crop load modest, we went through the vineyard three times to thin the crop and position the canes and the bunches. After an unexpected rainfall in mid-September, the vineyard had time to dry out before the harvest began. The Pinot Noir blocks were harvested between September 12 – 26, the Chardonnay blocks between September 20 – 22 and the Pinotage on October 1.

### WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon trays. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 10% new and 90% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard lots were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

### TASTING NOTES:

Our Sea Slopes Pinot Noir is blended for earlier release and is ready to enjoy sooner than our other Fort Ross Vineyard Pinot Noirs. This expressive ruby hued Pinot Noir has bright black cherry, wild berry, and violet aromas that are gracefully balanced by touches of dried orange peel. Generous raspberry and mulberry integrated with spice evolve on the palate finishing with silky tannins that express the coastal terroir.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Calera, Pommard, Swan & Dijon clones 115 & 777
AGING:	10 months in 100% French oak; 10% new
ALCOHOL:	13.5%
BOTTLING:	Unfined & Unfiltered
HARVESTED:	September 12-26, 2013
BOTTLED:	June 2014
WINEMAKER:	Jeff Pisoni