

FORT ROSS

FORT ROSS-SEAVIEW SONOMA COAST

2014 THE TERRACES · PINOT NOIR · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

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 32 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 with their small crew began preparing the 52 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

2014 was the third year of bountiful harvests that again produced stellar wine of vibrancy and concentration. Protected from the drought by the late winter rains that quickly filled our pond, we could enjoy one of the few luxuries of being off the grid. As we train our grapes to grow on cordons, with evenly positioned buds that produce evenly placed shoots, we drop clusters that are not perfectly positioned. We worked through the vineyard three times to ensure that the bunches had optimal air circulation and sun exposure. The depth of flavor in the wines from this vintage reflect our meticulous handwork. August 17 marked the beginning of the harvest with picking a select block of Pinot Noir Dijon 777 for our Sparkling Wine. The remaining Pinot Noir, Chardonnay and Pinotage ripened quickly and evenly and was harvested through September

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 60% new and 40% neutral French oak. This cuvée is crafted from 100% Calera clone planted on our single terraced Block #11, with its steep South West aspect, slightly rocky Hugo Boomer sandy loam soils.

TASTING NOTES

This is a pure expression of a single clone from a unique terraced block that captures the essence and character of the Calera Clone. Alluring aromas of raspberry, dried cherry and pomegranate are framed by touches of lavender, cedar and forest floor. The elegant palate is defined by black raspberry and plum underscored by grounding earth, orange peel and savory spice notes. Supple yet youthful tannins give way to the captivating velvety texture that lingers throughout the plush finish. This multi-dimensional, beautifully integrated, finely structured Pinot Noir invites decanting and is certain to evolve gracefully for years to come.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTION:	100% Calera
AGING:	10 months in 100% French oak; 60% new
ALCOHOL:	13.5%
HARVESTED:	September 2-23, 2014
BOTTLED:	August, 2015 - Unfined & Unfiltered
CASES PRODUCED:	132 cases 750 ml
WINEMAKER:	Jeff Pisoni



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