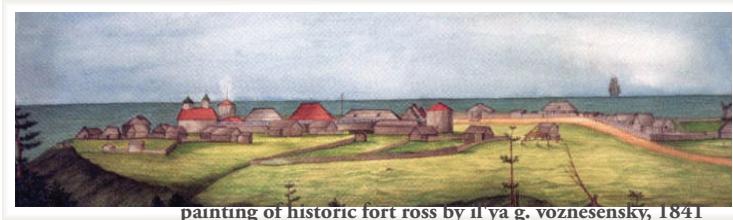


# FORT ROSS

FORT ROSS-SEAVIEW SONOMA COAST

*Dedicated farming, Masterful Winemaking, Profound Wines*

2018 BICENTENNIAL CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW  
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



Fort Ross Vineyard was selected to produce a special Pinot Noir and Chardonnay to commemorate the 1812 – 2012 Bicentennial of the old Russian Settlement of Fort Ross on the Sonoma Coast. This was the site of the first grape plantings in all of Sonoma County and even foreshadowed the plantings in Napa County. The winery was given permission from the Kunstkamera of the St. Peter the Great Museum in St. Petersburg to use the painting of the old fort done in 1841 by the famous naturalist, Il'ya Vosnesenky.

VINTAGE: The winter was wet and cool with a brief and unusual warm spell in February that woke up some of the dormant buds. The traditional cold weather resumed but then was interrupted by chilling frost and even snow! There was frost damage to several of our Chardonnay blocks and a some to a few Pinot Noir. This caused crop reduction but did not effect the exceptional quality of the vintage. Spring and summer were notably cool and was in fact one of the coldest summers we've seen in several years. The grapes enjoyed a long hang time on the vine and achieved ideal phenolic and aromatic development. Given there were no heat spikes, we were able to harvest slowly with great care and had the luxury to dial in the perfect time to pick. The vine development was so thorough that we incorporated some whole cluster fermentation that adds yet another layer of complexity to our Pinot Noirs. Pinot Noir was unhurriedly harvested between September 10–28, Chardonnay was picked September 26–27 and finally the slower ripening Pinotage on September 29<sup>th</sup>.

WINEMAKING: The grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in 100% neutral French oak. This discrete use of oak allowed the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure. This heritage field selection has full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES: This 2018 Bicentennial Chardonnay has forward aromatics of fragrant honeysuckle, chamomile, green apple and brioche with a hint of nutmeg. Layers of Honeycrisp apple, lemon curd and autumnal pear evolve on the rich palate, which is extended by mouthwatering acidity and the Fort Ross Vineyard cool coastal minerality. Bottling unfined and unfiltered contributes to the seamless texture and long, vibrant finish.

COMPOSITION:	100% Chardonnay	HARVESTED:	September 26–27, 2018
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLED:	End of August, 2019,
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Hyde Field Selection	CASES PRODUCED:	133 cases, 750ml
AGING:	10 months in neutral French oak	WINEMAKER:	Jeff Pisoni



FORT ROSS VINEYARD & WINERY TASTING ROOM: 15725 Meyers Grade Road, Jenner, CA 95450 T: 707.847.3460

ADMIN OFFICE: 415.701.9200 [www.FortRossVineyard.com](http://www.FortRossVineyard.com) [tastingroom@FortRossVineyard.com](mailto:tastingroom@FortRossVineyard.com)