

# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

## 2012 TOP OF LAND · PINOT NOIR · 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

The 2012 vintage got off to a very slow start. It was cold and wet throughout the spring so the buds did not swell until surprisingly late in the season. As budbreak was so late, the weather was generally warm and stable during bloom – except for one worrying rainy day that did not affect the crop – only our composure. With such a late start to the vintage, there was less time left to ripen the grapes so we dropped a fair amount of fruit early on so that each vine would have less fruit to ripen and the harvest would not stretch on into inclement weather. The season veered between cold and extreme heat. We harvested when the weather was cooler and we were very satisfied with the quality of the fruit.

### 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 40% new and 60% 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

This unique cuvée produced from the highest blocks of the Fort Ross Vineyard entices with an opaque garnet-plum hue that precedes the decadently pure aromas of blackcurrent, plum and mulberry. The opulent aromatics lead to a complex palate defined by black raspberry, boysenberry and black cherry, with just a subtle hint of spice and forest floor. It is succulent and full-bodied, expressing refined, seamless tannins that intertwine with the Fort Ross Vineyard signature minerality that is revealed through the plush, velvety endless finish.

COMPOSITION: 100% Pinot Noir  
APPELLATION: Fort Ross-Seaview, Sonoma Coast  
ESTATE GROWN: Fort Ross Vineyard  
SELECTIONS: Calera, Pommard, Dijon clone 115 & Swan  
AGING: 10 months in 100% French oak; 40% new  
ALCOHOL: 14.4%  
HARVESTED: September 2-29, 2012  
BOTTLED: August, 2013 - Unfined & Unfiltered  
CASES PRODUCED: 263 cases 750 ml  
WINEMAKER: Jeff Pisoni