

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2009 PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST

OVERVIEW

From our mountain vineyard, now part of the new Fort Ross-Seaview American Viticultural Area that includes the few steep mountain top vineyards that overlook the Sonoma Coast, 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 rapidly fall 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 first vines in 1998.

VINTAGE

2009 was an excellent year for the early ripening Pinot Noir and Chardonnay on the Sonoma Coast. The year began with a warm January but soon turned cold. The year was generally cooler than usual throughout the major part of the growing season and this coolness gave the wines their vibrant character. In the 3rd week of September there was a heat spike that concentrated the flavors that had been teasingly on the verge. The entire vineyard was harvested in four exhausting days to capitalize on the even ripening, intense flavors and luscious fruit. All grapes were harvested and in barrel before the damaging rains of October.

WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 5 gallon buckets. 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 30% new and 70% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Nearly opaque, this concentrated Pinot Noir entices with generous aromas of black currants and boysenberries with a hint of dusty cedar. Rich, opulent layers of black cherry, and blackberries are keenly balanced by savory notes, acidity and the Fort Ross Vineyard minerality that continues to evolve through the lingering finish.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Dijon clones 115 & 777 with Pommard, Swan & Calera.
AGING:	10 months in 100% French; 30% new
ALCOHOL	14.1%
BOTTLING:	Unfinned & Unfiltered
HARVESTED:	September 21, 2009 - September 24, 2009
BOTTLED:	August 10, 2010
RELEASE DATE:	Spring, 2012
CASES PRODUCED:	1438 cases 750 ml : 200 cases 375ml
WINEMAKER:	Jeff Pisoni

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