

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2021 “FRV” 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.

2021 VINTAGE: Like the rest of Sonoma County, we experienced lower than average rainfall signaling another drier vintage. The parched soils came with a silver lining, as the roots were forced to dig deep in search of water and nutrients to sustain growth—which also brought great concentration of flavor. Early March Budbreak was followed by slow, steady canopy development and fruit set. Many passes through the vineyard rows by our dedicated team was needed to balance fruit and vine growth, but less canopy management was required due to the low vigor of the vines. Moderate temperatures, between 80-85°, persisted throughout the summer with no heatwaves. Harvest arrived under near perfect conditions, allowing for methodical night hand picking at the ideal phenolic ripeness. The 3-week harvest began with our Pinot Noir blocks from August 30th - September 6th, Chardonnay from September 9th - 11th, our first harvest of Chenin Blanc on September 13th, and lastly our signature, slower ripening Pinotage on September 17th. The wines produced from this noteworthy vintage will be regarded for their intense concentration of color and flavor, as well as an undeniable density that will continue to evolve for years to come.

WINEMAKING: The grapes for this Pinot Noir were handpicked during the cool hours of the night in small two-gallon picking 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 barreled in a combination of 35% new and 65% neutral French oak. Throughout the 15 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: Remarkably deep in color from its core to the far reaches of its rim, Fort Ross Vineyard Pinot Noir represents selections grown in various blocks of our estate vineyard. This Pinot Noir showcases the profound expression of our extreme West Sonoma Coast site and how the individual vineyard blocks are elevated when meticulously blended. Built around a foundation of red and dark berry aromas, this wine evolves over time, as aromas of dusty black fruits and delicate rose petal give way to spicy, savory notes of clove and Asian spices. On the palate, the flavors remain consistent, with black cherry, juicy plum and hints of toasty oak leading the way. The hallmark minerality of our vineyard and soft, velvety tannin envelop the palate from front to back, as a spine of youthful acidity and fine structure ensure this wine will continue to shine for many years.

COMPOSITION:	100% Pinot Noir	HARVESTED:	August 30 th - September 6 th , 2021
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	January 2023
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Calera, Pommard, Swan & Dijon 115	PRODUCED:	950 cases, 750ml
AGING:	15 months in French oak; 35% New	WINEMAKER:	Jeff Pisoni