

# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

*Dedicated farming, Masterful Winemaking, Profound Wines*

2017 PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW  
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



painting of historic fort ross by il'ya g. voznesensky, 1841

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 2017 growing season welcomed generous rainfall for the first several months of the year. After five drought years the soils were hydrated and our irrigation pond was brimming. Bud-break occurred in mid-March followed by a warmer than usual spring which brought an early fruit-set, fortunately, by then the rains had subsided. The summer enjoyed mild to average, 80–85° temperatures, allowing the grapes to develop ideal complexity and flavors with optimal development. During the first week of September, all of California experienced a heat spike, with this the first few blocks were harvested. Temperatures then mellowed during the remainder of harvest, allowing each variety to be picked at the ideal time. Pinot Noir was unhurriedly harvested between August 31–September 19, one of the many advantages of growing grapes overlooking the cool Pacific Ocean. Chardonnay was picked September 10–14 and finally the slower ripening Pinotage on October 3<sup>rd</sup>. Fortunately, all of our fruit was picked prior to the heartbreaking 2017 Sonoma fires. The vintage brought in lower yields, producing wines with great depth and concentration, while the hydrated soils delivered vibrant aromatics and acidity.

**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 20% new and 80% 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.

**COMPOSITION:** 100% Pinot Noir  
**APPELLATION:** Fort Ross-Seaview, Sonoma Coast  
**ESTATE GROWN:** Fort Ross Vineyard  
**SELECTIONS:** Swan and Pommard  
**AGING:** 10 months in 100% French oak; 20% new  
**ALCOHOL:** 13.5%  
**HARVESTED:** August 31–September 19, 2017  
**BOTTLED:** August, 2018- Unfined & Unfiltered  
**CASES PRODUCED:** 288 cases  
**WINEMAKER:** Jeff Pisoni