

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2018 THE TERRACES · PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



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.

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 29th.

WINEMAKING: The Terraces is crafted from 100% Calera clone planted on our single unique Terraced Block #11. Comprised of rocky Hugo Boomer sandy loam soils, this block was painstakingly carved out of the rugged hillside that faces the cool Pacific. With its steep South West aspect this may be one of the most extreme plantings on the Sonoma Coast. 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. Fermentation occurred with native yeast in 5 and 10-ton stainless steel 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.

TASTING NOTES: This pure expression of a single clone, from our unique terraced block, captures the essence, character and purity of the Calera Clone. Expansive aromatics of red currant, raspberry, black tea and violets unfold with complexity. The fruit driven palate reveals a graceful core of ripe cherry, black currant, wild berry and just a touch of tart juicy plum followed by a persistent lush finish. With its lively acidity and balanced structure this charming Pinot Noir is drinking beautifully upon release and is certain to cellar with great finesse.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coa
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: 100% Calera
AGING: 10 months in 100% French oak;
40% new oak barrels

HARVESTED: September 25–28, 2018
BOTTLING: August, 2019, Unfined & Unfiltered
CASES PRODUCED: 237 cases, 750ml
WINEMAKER: Jeff Pisoni