



Dedicated farming, Masterful Winemaking, Profound Wines

2021 ROSÉ of 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

Our high elevation vineyard overlooking the Pacific Ocean is unique as it benefits greatly from the cooling influences of this rugged coastline, yet like the rest of Sonoma County, we experienced lower than average rainfall totals which signaled the start of another drier than average vintage. These parched soils came with a silver lining, though, as the roots of our vines were forced to dig deep into the earth in search of water and nutrients to sustain growth—which also brought great concentration of flavor. Budbreak in early March was followed by slow, yet steady canopy development and eventually fruit set. Moderate temperatures persisted throughout the summer with no heatwaves. Harvest arrived on under the protection of an umbrella of near perfect conditions, allowing for methodical hand picking at phenological ripeness. Starting with Chardonnay on September 11th, picking of our Pinot Noir blocks began on August 30th, our first ever Chenin Blanc was carefully hand-harvested on September 13th, and was followed lastly by our signature Pinotage on September 17th. The wines produced from this fantastic 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

This Rosé was made from 100% Pinot Noir, using the French saignée method. After hand-sorting, the grapes were de-stemmed then allowed to soak on the skins for only 6 hours. A small amount of free-run juice was then "bled" and separated from the recently crushed grapes and fermented without further contact with the skins and seeds. The wine was barrel fermented and aged for 6 months in neutral French oak barrels.

TASTING NOTES

Bathing the interior of the glass in a youthful Ruby grapefruit hue, this coastally grown Rosé of Pinot Noir bursts with notes of ripe watermelon, summer strawberry, citrus peel, and crushed rose petal. Vibrant and pure flavors of bright red cherry, tangerine, and whiffs of sea air awaken the senses as the wine envelopes the mid-palate. Added layers of volume, texture and complexity can be attributed to 6 months of aging in 100% neutral French oak barrels.

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| COMPOSITION | 100% Pinot Noir | APPELLATION | Fort Ross-Seaview, Sonoma Coast |
| ESTATE GROWN | Fort Ross Vineyard | BOTTLED | February 2022 |
| CASES PRODUCED | 130 cases 750ml | WINEMAKER | Jeff Pisoni |
| METHOD | Saignée Method. 6 hours skin contact. No malolactic fermentation | | |
| AGING | 6 months in neutral (one and two year old) French barrels | | |