

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2002 PINOT NOIR · FORT ROSS VINEYARD · SONOMA COAST

### OVERVIEW

From our mountain vineyard on the “True Sonoma Coast”, Fort Ross Vineyard produces limited amounts of 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 28 separate blocks, one-half to two acres in size, traversing elevations ranging from 1200 to 1700 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

### VINTAGE

Many have hailed 2002 as the finest vintage ever for California Pinot Noir. We are delighted with our 2002 Pinot Noir and had the rare privilege of being able to produce more Reserve Pinot Noir than usual. Overall, the growing season was mild, with a few temperature spikes in May and June. July, August and early September were typical for the region – moderately warm days with a gentle dip in the temperature at night.

### WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in small five-gallon buckets. After hand sorting, the grapes were cold soaked for several days and fermented in simple open-top fermenters. The caps were manually punched down. Shortly after pressing, the wines were barreled in a combination of new and used French oak. Throughout fermentation and aging, the clones and the different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements. The wine was bottled unfined and unfiltered.

### TASTING NOTES

Our 2002 Pinot Noir reflects the vintage, which is by many considered to be the finest ever for California Pinot Noir. It tempts with a bouquet of roses, mesmerizes with its gorgeous deep purple color and fills your palate with ripe red and black berries enlivened by East Indian spices. This well structured wine with supple tannins gains depth and complexity through the lingering finish.

COMPOSITION: 100% Pinot Noir  
SELECTIONS: Dijon clones 115 and 777  
AGING: 17 months in 100% French; 50% new  
ALCOHOL 14.5%  
ACIDITY: .61 g/100ml  
pH: 3.60  
BOTTLING: Unfined and unfiltered  
CASES PRODUCED: 254 cases 750 ml, 68 cases 12/375 ml  
RELEASE DATE: Fall 2005