

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2002 SYMPOSIUM · 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 Noirs. 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. When blending the lots from the five Pinot Noir clones we grow in the Fort Ross Vineyard, each with different qualities enhanced by the specific site and barrel choice, this unique wine from some of our intended Reserve and Vineyard Designate lots evolved. After extensive blending trials we decided on 96% Pinot Noir and 4% Pinotage. It was bottled unfinned and unfiltered.

### TASTING NOTES

The touch of Pinotage to the Pinot Noir blend intensifies the deep, inky purple hue and adds layers of spice, brambles, ripe plums and a hint of sandalwood. Symposium is a generous wine with the consistently fine structure and minerality of all Fort Ross wines.

COMPOSITION: 96% Pinot Noir, 4% Pinotage  
SELECTIONS: Dijon clones and field selections  
AGING: 24 months in new 100% French; 50% new  
ALCOHOL 14.5%  
ACIDITY: .60 g/100ml  
pH: 3.60  
BOTTLING: Unfinned and unfiltered  
CASES PRODUCED: 290 cases 750 ml  
RELEASE DATE: July 2005