

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2013 PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



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 fore shadowed 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. The President of the Russian Federation is expected to attend the celebrations that will be both at the old Fort and at the Fort Ross Vineyard tasting room.

VINTAGE: After heavy winter rains, the spring was warm and dry, followed by a dry summer. The vines began growing quickly and fruitfully. To keep the crop load modest, we went through the vineyard three times to thin the crop and position the canes and the bunches. After an unexpected rainfall in mid-September, the vineyard had time to dry out before the harvest began. The Pinot Noir blocks were harvested between September 12 – 26, the Chardonnay blocks between September 20 – 22 and the Pinotage on October 1

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.

TASTING NOTES: Wild and savory aromas dominate in the glass of the 2013 Bicentennial Pinot Noir. Ruby red in color, this bottle of Pinot Noir possesses aromas of baking spice, lemon peel, forest floor and follows with layers of gentle tannins. The character of this wine conjures up the Wild Sonoma Coast from where it hails.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Dijon 115 & Calera
AGING: 10 months in 100% French oak; 20% new
ALCOHOL: 13.5%
HARVESTED: September 12-26, 2013
BOTTLED: August, 2014 - Unfined & Unfiltered
CASES PRODUCED: 96 cases
WINEMAKER: Jeff Pisoni