

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2001 PINOT NOIR · RESERVE · 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 with their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

VINTAGE

2001 was our first commercial vintage. A relatively cool spring preceded warm weather in May and June. In August and September, the cooling influence of the nearby Pacific Ocean allowed the grapes to reach physiological maturity without the risk of dehydration. Individual blocks were harvested on multiple occasions based upon flavor profile and ripeness of the individual vines. The yield was low and the flavors were correspondingly high.

WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in small 5 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. The wine was bottled unfinned and unfiltered. The final blend of this Reserve Pinot Noir was selected from individual barrels chosen for their fruit concentration, complexity and balance.

TASTING NOTES

Swirling aromas of rose petals, spices and sweet, wet earth. An elegantly structured Pinot Noir with a rich mouth feel, bursting with juicy red and black fruit. Perfectly balanced acidity seamlessly leads to a long satisfying finish. Expected to develop well for 2-8 years.

COMPOSITION:	100% Pinot Noir
SELECTIONS:	Vosne Romanée and Pommard field selections
AGING:	18 months in 100% French; 60% new
ALCOHOL	14.5%
ACIDITY:	.56 g/100ml
pH:	3.68
BOTTLING:	Unfinned and unfiltered
CASES PRODUCED:	112 cases 750 ml, 15 cases 12/375 ml
RELEASE DATE:	Current release.