

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2005 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

The challenging 2005 Vintage on the Sonoma Coast produced a very small yield but made wines of outstanding intensity. During an unusually warm February the buds swelled and produced leaves only to be subjected to harsh cold and rain. As we had not yet gone through bloom during this wintry weather, the early indications were for a bountiful crop – within the norms of our very low vigor area. In June, just as the vines were in bloom and the berry set looked promising, there was un-seasonal rain that stopped many of the berries from developing, dramatically decreasing the crop. Like all the vineyards in the immediate area, our ultimate yield was about half a ton an acre but the wine produced was of exceptional quality, concentrated in flavor and color, thanks to the small clusters and diminutive berries that made it through the extended harvest, beginning in Mid-September and ending in October. This vintage can be summed up as:

**“Quixotic weather + small crop = small clusters + tiny berries = fabulous wine!”**

### WINEMAKING

The grapes for this Pinot Noir were handpicked in the cool early morning hours in 5 gallon buckets. 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, 2 or 3 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 40% new and 60% used French oak. Throughout the 11 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements. The wine was bottled unfinned and unfiltered.

### TASTING NOTES

Plush and concentrated with soaring aromatics of wild berries, dark black cherry, and blackberry that are interlaced with notes of delicate tea rose, cola and a hint of softly spiced vanilla. The opulent entry entices with ripe black fruit flavors and nuanced exotic spices that are perfectly balanced by the finely structured tannins. Rich, yet supple and polished, with lingering finish that maintains the elegance and finesse that defines this expressive Pinot Noir.

COMPOSITION: 100% Pinot Noir  
APPELLATION: Sonoma Coast  
ESTATE GROWN: Fort Ross Vineyard  
SELECTIONS: Dijon clones 115 and 777  
AGING: 11 months in 100% French; 40% new  
ALCOHOL 14%  
ACIDITY: .55g/100ml  
pH: 3.74  
BOTTLING: Unfinned and unfiltered  
HARVESTED: September 27, 2005  
BOTTLED: September 6, 2006  
RELEASE DATE: January, 2008  
CASES PRODUCED: 745 cases 750 ml