

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2006 PINOT NOIR · SEA SLOPES · 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 long, mostly cool summer allowed for steady development, giving the grapes a generous hang time to achieve physiological ripeness and full flavors. The spectacular weather during bloom was probably the best since the memorable 1997 vintage for coastal vineyards and the set was ideal, the finest in the 9 year history of Fort Ross Vineyard. The vineyard’s marine-moderated climate allowed the grapes to ripen slowly and fully into early October when we harvested small berries with complete flavor development.

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.

TASTING NOTES

With its vivid garnet hue and more elegant, delicate style than previous vintages, this Pinot Noir Cuvée reflects the long, even, cool 2006 growing season. Pinot Noir “Sea Slopes” is only produced in rare select vintages when there is a more bountiful harvest that gives us the opportunity to make an additional distinctive Pinot Noir: Intricate aromas of red currants, and bright cherry are perfectly complemented by hints of cola, earth and exotic spices. The aromatic characteristics are repeated on the palate with layers of wild strawberry, red raspberry and black tea chiming in with finesse. The signature minerality consistent in all Fort Ross wines seamlessly leads you through the restrained yet silky, tannins to the soft, velvety finish of this 2006 Pinot Noir.

COMPOSITION: 100% Pinot Noir
APPELLATION: Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Dijon clone 115 & Calera.
AGING: 9 months in 100% French; 25% new
ALCOHOL 14.1%
ACIDITY: .54 g/100ml
pH: 3.69
HARVESTED: October, 2006
BOTTLED: June 28, 2007
RELEASE DATE: March 15, 2009
CASES PRODUCED: 2299 cases 750 ml