

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2004 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 and their small crew began preparing the 44 acre vineyard in 1994 and planting began in 1998.

### VINTAGE

After a very early budbreak and warm weather that accelerated vine development it looked as if we would have a bountiful crop, however the weather turned cold during bloom and there was a very light berry set. Some blocks ultimately produced only a half a ton per acre. The climate was then moderate for most of the growing season but during August and early September there was a period of unusually hot and dry weather. Being so near to the ocean we were able to wait for the desired level of ripeness and fortunately the weather cooled off. The vineyard’s marine-moderated climate allowed the grapes to ripen slowly and fully into mid-late September when we harvested small berries with complete flavor development and lively acidity.

### 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 1 and 5 ton fermenters. 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 50% new and 50% 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

Our 2004 Reserve Pinot is a deep, opulent ruby hue and is the most substantial, intense Fort Ross Vineyard Pinot Noir to date. Generous aromas of dense wild bramble berries and currants are perfumed by hints of black tea and a touch of exotic spices. The firmly structured tannins elegantly support the concentrated tiers of ripe raspberry, black cherry and cola, and will allow this wine to age rather gracefully. The velvety, complex finish seems to linger endlessly on the palate.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Calera and Dijon 115 clones
AGING:	11 months in 100% French; 50% new
ALCOHOL	14.7%
ACIDITY:	.52g/100ml
pH:	3.73
BOTTLING:	Unfinned and unfiltered
HARVESTED:	September 9-13, 2004
BOTTLED:	August, 2005
CASES PRODUCED:	370 cases 750 ml
RELEASE DATE:	Spring 2007
WINEMAKER:	Ed Kurtzman