

# SEA SLOPES™

FORT ROSS WINERY



## 2019 PINOT NOIR · SONOMA COAST

Sea Slopes Pinot Noir is inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. Here, the cool maritime climate produces fruit of exceptional quality and allows us to craft wines of great elegance and purity.

“We aim to capture the essence of the Coast. These wines are at once approachable, balanced and eminently worthy of the quality standards we have established with Fort Ross” - Owner, Lester Schwartz



**VINTAGE:** The weather in 2019 was a rather unusual. Early in the season Fort Ross Vineyard received a very rare light sprinkling of snow, followed by a touch of frost - which is most surprising at this high altitude [1,200ft – 1,700ft]; and location, less than a mile from the Pacific Ocean. We waited to see what kind of crop would develop and were pleased to see many buds, in fact we even dropped some fruit. Later in the season there was a brief heat wave, which helped with ripening. As we pick at night, we still had cool grapes to start winemaking. Just as harvest was ending, there were howling 60 mile an hour winds that blew open locked doors. The 2019 modest crop on the Sonoma Coast has produced wines with a luscious mouth-feel, bright acid profile and beautiful balance.

**WINEMAKING:** The grapes for this Pinot Noir were picked during the cool early morning hours. After sorting, the fruit was cold soaked for several days. Fermentation occurred in stainless steel tanks with some punch down maceration to achieve balanced extraction of flavor, color and aromatic compounds. After fermentation, the wine was transferred to barrel. A combination of 10% new and 90% neutral French oak was used for the aging of this wine. Once in barrels, time allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a beautiful, perfumed Pinot Noir.

**TASTING NOTES:** A radiant garnet, this lively Pinot Noir has bright notes of raspberry, ripe cranberry and rose petal aromas. Vibrant flavors of luscious Ranier cherry, crushed strawberry and red currant seamlessly intertwine with hints of hibiscus framed by firm tannins. The crisp acidity and structured, elegant layers of pure Pinot Noir fruit lingers through the energetic finish. Sea Slopes is a true expression of a coastal Pinot Noir.

**WINEMAKER:** Jeff Pisoni  
**COMPOSITION:** 100% Pinot Noir  
**BARREL AGING:** 18 months in French oak; 10% new  
**BOTTLING:** March 2021  
**ALCOHOL:** 13.5%