

SEA SLOPES

FORT ROSS WINERY

2022 PINOT NOIR · SONOMA COAST

Sea Slopes Chardonnay and Pinot Noir are inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. This 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



2022 VINTAGE: This growing season produced outstanding wines. A warmer than usual winter brought early budbreak in mid-February, followed by rain during flowering that reduced the crop. The sunny days of summer above the Pacific coast allow for full fruit flavor development, while the chilly, ocean winds maintained fresh acidity. Harvest for this memorable vintage began on August 19th. and produced excellent quality, small, flavorful berries.

WINEMAKING: The grapes were hand picked during the cool, dark early morning hours, then hand sorted and 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. It was then transferred to French oak barrels for aging to ensure seamless integration of the natural acidity, rich flavors and soft tannins creating a beautiful, perfumed Pinot Noir.

TASTING NOTES: Shades ranging from garnet to ruby, this is a captivating coastal expression of Pinot Noir. Aromas of spiced plum, rhubarb, and red cherry mingle with savory notes of black tea and baking spices to form an enticing bouquet. It is bright and lively on the palate with flavors of juicy red cherry, macerated strawberry, and plum. The wine finishes with fresh acidity and soft, approachable tannins that give added complexity to the noticeable texture from aging in French oak.

JEFF PISONI, WINEMAKER “From the cold, foggy weather to the steep terrain and marine influences, Sea Slopes explores the hillsides of the Sonoma Coast to craft the best Chardonnay and Pinot Noir possible. It has a vibrant purity of fruit and is a texturally layered complex expression of coastal Pinot Noir”

COMPOSITION: 100% Pinot Noir

BARREL AGING: 11 months, 100% French Oak: 20% new, 80% neutral

PRODUCTION: 640 cases

92 POINTS WINE ENTHUSIAST Darkly fruited...savory and dramatic. The palate gives flavors of dried black cherry, shiitake, black tea and salted caramel.

92 POINTS JAMES SUCKLING Lovely, delicate and delicious. Lifted perfumed aromas of fresh strawberries, tea leaves and violets. Medium-bodied with a generous texture, finely integrated tannins.

91 POINTS WINE SPECTATOR "8 Excellent Sonoma Pinot Noirs" Bright and racy-edged...

90 POINTS JEB DUNNUCK Lifted, elegant, aromas of cranberry cocktail, rose petals. A lovely offering!