

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST



Dedicated Farming, Masterful Winemaking, Profound Wines

FORT ROSS VINEYARD is a necklace of 32 small mountain blocks that cling to the top of a steep coastal ridge on the wild Sonoma Coast overlooking the Pacific Ocean, which lies only 1 mile west. It was developed and planted by owners, Lester and Linda Schwartz and their small crew, over a period of sixteen years commencing in 1994. We strive to produce wines of purity and elegance that reflect the cool maritime climate and the challenging site through minimal winemaking intervention and micro-farming practices. The wines are produced from grapes grown only on this single vineyard with winemaker, Jeff Pisoni at the helm.

VISION: Inspired by the majesty of the wild Sonoma Coast we devotedly farm the steep and rugged ridges of our family estate vineyard to masterfully craft profound, cool climate wines.

WINEMAKER, JEFF PISONI - Since 2009: The esteemed winemaker of Pisoni Vineyards is known for his extraordinary wines produced from his family's estate property. According to Jeff "I tasted Fort Ross and was struck by the luscious fruit, fine minerality, crisp acidity and the character of the vineyard in each wine. My goal is to express the personality of the vineyard and the wonderful style the winery has worked so hard to establish over the last decade."

FORT ROSS-SEAVIEW AVA: In January 2012, after a 13 year process, the AVA (27,000 acres) was approved, establishing this small region as separate and distinct. The boundaries are based upon proximity to the Pacific Ocean, elevation (920-1,800), steep slopes, cool climate and sedimentary soil types. The limited wines produced from grapes grown in this AVA reflect the unique terroir with elegance, fine structure, seamless balance and vibrant fruit. There are 17 growers within the AVA, including other such fine vineyards as Flowers, Martinelli and Wayfarer (Pahlmeyer).

COOL COASTAL CLIMATE: During the growing season, the vineyard is subject to the tempering influence of the fog on the coast below. Temperatures rarely drop below 50°F or rise above 85°F, the range in which grape vines are physiologically active. At night the ocean fog can roll up and over the vineyard only to recede back down with the morning sun. The grapes slowly and evenly ripen to produce a palette of intense, complex flavors. The high skin to juice ratio of the tiny berries and the low yields of 1 - 2 tons per acre contribute to the concentration of flavors with lively acidity and fine minerality.

WINEMAKING PHILOSOPHY - ESTATE GROWN: We approach each vine individually, vinify each block and each clone separately and then carefully blend each barrel to create individual bottlings. Our wines are produced with natural simplicity including native yeas, to let the purity of the fruit and terroir shine.

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING: Detailed prevention defines our holistic farming practices. We microscopically inspect the leaves, shoots and growing clusters with a jeweler's magnifying loop to find any hints of potential problems. Careful vigilance is substituted in place of actions that can disturb the balance of nature. Rain water is captured in the large pond then used for irrigation and the runoff is filtered through lower level silt ponds before entering natural streams.

TASTING ROOM: It sits 7.6 miles north of Jenner perched above the trees overlooking the Pacific. The vision was to respect the environment and look as if it rose out of the surrounding forest with a beautiful deck that overlooks the Pacific Ocean beyond. It was thoughtfully constructed according to U.S. Green Building Council Specifications.

FOUNDED: 1994

FIRST VINTAGE: 2000
20 YEAR ANNIVERSARY

APPELLATION:
FORT ROSS-SEAVIEW, SONOMA COAST

LOCATION:
8 MILES NORTH OF JENNER
1 MILE FROM THE PACIFIC OCEAN,
& THE CLOSEST IN CALIFORNIA

SINGLE VINEYARD:
53 ACRES : 32 SMALL BLOCKS
FAMILY OWNED & FAMILY FARMED

ESTATE GROWN WINES:
PINOT NOIR: 40 ACRES
CHARDONNAY: 10 ACRES
PINOTAGE: 2 ACRES

ELEVATION: 1,200-1,700 FEET

CLIMATE: COOL-MARITIME CLIMATE
RIPENS GRAPES SLOWLY AND EVENLY AS
THE SUN SHINES ABOVE THE COASTAL
FOG. SUMMER: DAY 85° NIGHT 50°

AVERAGE RAINFALL: 75-125 INCHES

LOW YIELDS: 1-2 TONS PER ACRE

PRODUCTION: 5,000 CASES

CERTIFIED SUSTAINABLE

OWNERS/VINEYARD MANAGERS:
LESTER & LINDA SCHWARTZ

WINEMAKER:
JEFF PISONI SINCE 2009

STYLE: PURITY, ELEGANCE, FINE
STRUCTURE, SEAMLESS BALANCE,
VIBRANT FRUIT.



2019 CHARDONNAY FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

This golden hued Chardonnay has just the slightest haze, evidence of subtle stirring of the lees and bottling without fining or filtration. Aromas of melons, apricots and lemon meringue are framed by a hint of hazelnut. The focused palate of full, succulent Chardonnay fruit flavors are enlivened by the vineyard's signature minerality. The graceful finish lingers with finesse and elegance. This finely-structured Chardonnay will continue to evolve for many years.

VINTAGE: 2019 was a very curious year. Early in the season the vineyard received a light sprinkling of snow, followed by some frost - which is most surprising at the altitude of the vineyard. The modest crop has produced wines with a luscious mouthfeel, an elegant, restrained acid profile and a satisfying balance.

670 CASES-750 ML
 COMPLETED MALO FERM.
 UNFINED & UNFILTERED
 FRENCH OAK AGED 10 MONTHS
 30% NEW FRENCH OAK
 HARVESTED: SEPT 19 - OCT 7
 SELECTIONS: OLD HYDE & WENTE

94 WINE ENTHUSIAST
92 WINE SPECTATOR
92 JEB DUNNUCK

2018 PINOT NOIR FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

Beautifully integrated aromas of raspberry, bing cherry and cranberry meld with earthy spice with a hint of black tea and a whisper of clove. Cherry, raspberry and red plum greet the palate followed by savory details. Fine grained tannins and the Fort Ross Vineyard signature minerality are revealed through the persistent, mouthwatering finish. With vibrant acidity and extraordinary balance this classic coastal Pinot Noir is drinking elegantly and is certain to reward those who are patient enough to give it additional cellar time.

VINTAGE: The 2018 winter was wet and cool with chilling frost and even snow! This caused slight crop reduction but did not effect the exceptional quality of the vintage. The cool weather continued through spring and summer allowing the grapes a long hang time on the vine and ideal phenolic and aromatic development. We harvested slowly, with great care and the development was so thorough that some whole cluster fermentation was incorporated, adding another layer of complexity.

1065 CASES-750 ML
 UNFINED & UNFILTERED
 FRENCH OAK AGED 10 MONTHS
 30% NEW FRENCH OAK
 HARVESTED: SEPTEMBER 5 - 28
 CLONES: CALERA, POMMARD,
 SWAN & DIJON 115

94 WINE & SPIRITS
92 WINE SPECTATOR
92 WINE ENTHUSIAST

2018 PINOTAGE FORT ROSS VINEYARD, FORT ROSS-SEAVIEW

Pinotage shares many traits with Pinot Noir, but there is an earthy brambleness that distinguishes it. Intense aromas of dark berry compote and lychee soar from the glass with hints of fragrant gardenias, white pepper and anise chiming in. This deep garnet Pinotage has a concentrated depth of bold flavors that envelop the palate with tiers of blackberry, cassis and black plum framed by baking spices and ginger. Prominent dark berry fruit is in complete harmony with the persistent tannins, balanced acidity and long, perfumed finish. The layered textural complexities and robust flavors pair beautifully with exotic spices, rich Italian food, smoked and grilled meats.

240 CASES-750 ML
 UNFINED & UNFILTERED
 FRENCH OAK AGED 10 MONTHS
 15% NEW - 85% NEUTRAL
 HARVESTED: SEPTEMBER 29, 2018
 CLONES: MM1 & MM3