

# FORT ROSS

VINEYARD & WINERY · SONOMA COAST

## 2007 PINOT NOIR · SYMPOSIUM · 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 30 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 50 acre vineyard in 1994 and planting began in 1998.

### VINTAGE

2007 was a long, cool growing season, providing the ideal conditions for berry development. Our proximity to the ocean and its cooling effects saved us from a heat spike that affected inland areas much more severely. All Pinot Noir blocks were picked mid-September through the beginning of October, based on optimal physiological ripeness. The vines were balanced, the yields were small, and the concentration of flavor was excellent this year.

### WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 5 gallon buckets. After hand sorting, the fruit was destemmed and cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 25% new and 75% used French oak. Throughout the 9 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 unfiltered. After extensive blending trials we decided on 96% Pinot Noir and 4% Pinotage.

### TASTING NOTES

Aromas of dark fruits and black tea with a hint of sage perfectly introduce the black cherry and raspberry to the palate. Symposium is 96% Pinot Noir blended with just 4% Pinotage, which adds subtle notes of spice and earthy bramble. Ripe cherry echoes on the palate, where layers of lush plum and stone fruits intermingle with a whisper of nutmeg and delicate vanilla.

COMPOSITION: 96% Pinot Noir, 4% Pinotage  
APPELLATION: Sonoma Coast  
ESTATE GROWN: Fort Ross Vineyard  
SELECTIONS: Pinot Noir: Primarily Dijon clones 777 & 115 with Swan & Calera.  
Pinotage: Clones MM1 and MM3  
AGING: 9 months in 100% French; 25% new  
ALCOHOL 14.2%  
ACIDITY: .56 g/100ml  
pH: 3.73  
HARVESTED: September 28 - October 9, 2007  
BOTTLED: June 27, 2008  
RELEASE DATE: August 2010  
CASES PRODUCED: 1552 cases 750 ml