

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2017 “FRV” PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST



From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview American Viticultural Area, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, 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 32 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz with their small crew began preparing the 52 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard.

VINTAGE: The 2017 growing season welcomed generous rainfall for the first several months of the year. After five drought years the soils were hydrated and our irrigation pond was brimming. Bud-break occurred in mid-March followed by a warmer than usual spring which brought an early fruit-set, fortunately, by then the rains had subsided. The summer enjoyed mild to average, 80-85° temperatures, allowing the grapes to develop ideal complexity and flavors with optimal development. During the first week of September, all of California experienced a heat spike, with this the first few blocks were harvested. Temperatures then mellowed during the remainder of harvest, allowing each variety to be picked at the ideal time. Pinot Noir was unhurriedly harvested between August 31–September 19, one of the many advantages of growing grapes overlooking the cool Pacific Ocean. Chardonnay was picked September 10–14 and finally the slower ripening Pinotage on October 3rd. Fortunately, all of our fruit was picked prior to the heartbreaking 2017 Sonoma fires. The vintage brought in lower yields, producing wines with great depth and concentration, while the hydrated soils delivered vibrant aromatics and acidity.

WINEMAKING: The grapes for this Pinot Noir were handpicked during the cool hours of the night in small two-gallon picking trays. After hand sorting, the fruit was 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 barreled in a combination of 35% new and 65% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard lots were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

TASTING NOTES: Bright aromas of raspberry and bing cherry meld with earthy spice and a hint of licorice. Cherry, raspberry and red plum greet the palate followed by savory touches. Refined, supple tannins and the Fort Ross Vineyard signature minerality are revealed through the layered, mouthwatering finish. With its vibrant acidity and extraordinary balance this classic coastal Pinot Noir will elegantly evolve.

COMPOSITION:	100% Pinot Noir	HARVESTED:	August 31 – September 19, 2017
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	August, 2018
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Calera, Pommard, Swan & Dijon 115	CASES PRODUCED:	627 cases, 750ml
AGING:	10 months in French oak; 35% new	WINEMAKER:	Jeff Pisoni
ALCOHOL:	13.5%		