

SEA SLOPES™

FORT ROSS WINERY



2020 CHARDONNAY · SONOMA COAST

Sea Slopes Chardonnay 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



2020 VINTAGE: The growing season on the coast welcomed normal rainfall levels for the first several months of the year, filling the reservoir and hydrating vineyard soils. A mild spring, with no frosts concerns brought an average-sized crop level. The summer enjoyed steady, mild 80–85° temperatures, allowing the grapes to develop ideal complexity and flavors. A warm August allowed harvest to begin on the earlier side, creating wines with freshness, acidity, beautiful fruit and concentration.

WINEMAKING: The grapes were hand-sorted to include the finest fruit, which was then gently pressed. Fermentation occurred in the ideal combination of stainless steel and neutral barrels for vibrancy and freshness as well as a small amount of new French oak barrels which adds texture and length to the finish. The wine completed malolactic fermentation, adding a supple richness. Prior to bottling it was aged on the lees with occasional gentle stirring culminating in a pure expression of Chardonnay from the extreme Sonoma Coast.

TASTING NOTES: Bright aromas of citrus, floral honeysuckle, Meyer lemon blossom and Golden Delicious apple soar from the glass. The palate is fresh and lively with mouthwatering acidity. Lemon tones are beautifully balanced by the luscious white peach notes and a touch of wet stone minerality. The fine texture reflects a deft hand in winemaking and the long, seamless finish completes this cool climate Chardonnay.

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

COMPOSITION:	100% Chardonnay
AGING:	10 months in French oak; 10% new oak
BOTTLING:	August 2021
ALCOHOL:	13.5%