

SEA SLOPES™

FORT ROSS WINERY



2020 PINOT NOIR · SONOMA COAST

Sea Slopes Pinot Noir 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 for this Pinot Noir were picked during the cool early morning hours. After sorting, the fruit was 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. After fermentation, the wine was transferred to barrel. 100% neutral French oak was used for the aging of this wine. Once in barrels, time allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a beautiful, perfumed Pinot Noir.

TASTING NOTES: A rich garnet hue, this Coastal Pinot Noir has alluring notes of raspberry, blueberry and blackberry with a touch of pink peppercorn. Bright layers of black cherry, plum and red currant with a whisper of clove are framed by the plush tannins. The lively acidity and compelling characteristics of pure Pinot Noir fruit linger through the persistent finish.

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 Pinot Noir has a vibrant purity of fruit and is a texturally layered complex expression of coastal Pinot Noir”

COMPOSITION: 100% Pinot Noir

BARREL AGING: 15 months in neutral French oak

BOTTLING: January 2022

ALCOHOL: 13.5%