

SEA SLOPES™

FORT ROSS WINERY



2021 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

2021 VINTAGE:

The growing season on the coast experienced lower than average rainfall levels which signaled the start of another drier than average vintage. These parched soils came with a silver lining, though, as the roots of the vines were forced to dig deep into the earth in search of water and nutrients to sustain growth—which also brought beautiful concentration of flavor. 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 coastal wines with freshness, acidity and a purity of fruit.

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. 80% neutral and 20% new 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 deep garnet hue, this Coastal Pinot Noir has alluring aromatics of violets, rose petals, raspberry and blackberry. Luscious flavors of cherry, plum and bramble berries with a dash baking spices are framed by plush tannins. The lively acidity and elegant characteristics of pure Pinot Noir fruit linger through the lengthy 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: 9 months in 20% new and 80% neutral French oak

BOTTLING: June 2022

ALCOHOL: 13.5%

