

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2013 SYMPOSIUM PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



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

After heavy winter rains, the spring was warm and dry, followed by a dry summer. The vines began growing quickly and fruitfully. To keep the crop load modest, we went through the vineyard three times to thin the crop and position the canes and the bunches. After an unexpected rainfall in mid-September, the vineyard had time to dry out before the harvest began. The Pinot Noir blocks were harvested between September 12 – 26, the Chardonnay blocks between September 20 – 22 and the Pinotage on October 1.

WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon 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 then barreled in a combination of 25% new and 75% neutral French oak. Throughout the 11 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. The wine was bottled unfinned & unfiltered. After extensive blending trials we decided on 96% Pinot Noir with 4% Pinotage.

TASTING NOTES

This Symposium Pinot Noir is a delicate ruby color with savory notes of leather, baking spices, hints of black truffle, orange rind and dried flower petals. The elegant texture carries through to its delicate finish.

COMPOSITION: 96% Pinot Noir · 4% Pinotage
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera, Dijon 115 & 77 ~ Pinotage: MM1 & MM3
AGING: 11 months in 100% French oak; 25% new
ALCOHOL: 13.5%
BOTTLING: Unfinned & Unfiltered
HARVESTED: September 12-26, 2013
BOTTLED: August 2014
CASES PRODUCED: 359 cases
WINEMAKER: Jeff Pisoni