

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2019 CHARDONNAY · 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: 2019 was a very curious year. Early in the season the vineyard received a light sprinkling of snow, followed by some frost - which is most surprising at the altitude of the vineyard [1,200 ft – 1,700 ft]; and our location, less than a mile from the Pacific Ocean. For the last 20 years of viticulture, we have had no need for frost protection. We waited to see what kind of crop would develop and are pleased to announce that buds popped out and we even needed to drop a significant amount of fruit. Later in the season we had a brief heat wave reaching over 100 degrees! As we pick at night, we still have cool grapes to start winemaking. Then just as harvest was ending, we experienced howling 60 mile an hour winds that even blew open locked doors. The 2019 modest crop has produced wines with a luscious mouthfeel, an elegant, restrained acid profile and a satisfying balance. Pinot Noir was unhurriedly harvested between September 16 – October 7, Chardonnay was picked September 19 – October 7, and finally the slower ripening Pinotage on October 8th.

WINEMAKING: The grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in a combination of 30% new and 70% neutral French oak. This discrete use of new oak allowed the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure and low-yielding Wente for its luscious fruit and grace. These heritage field selections have full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES: This golden hued Chardonnay has just the slightest haze, evidence of subtle stirring of the lees and bottling without fining or filtration. Aromas of melons, apricots and lemon meringue are framed by a hint of hazelnut. The focused palate of full, succulent Chardonnay fruit flavors are enlivened by the vineyard's signature minerality. The graceful finish lingers with finesse and elegance. This finely-structured Chardonnay from an ideal vintage will continue to evolve for many years.

COMPOSITION:	100% Chardonnay	HARVESTED:	Sept. 19 – Oct 7, 2019
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	End of August, 2020
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Hyde & Old Wente field selections	PRODUCED:	670 cases, 750ml
AGING:	11 months in French oak; 30% new	WINEMAKER:	Jeff Pisoni