

# SEA SLOPES

FORT ROSS WINERY



## 2018 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



**VINTAGE:** The winter was wet and cool with a brief, unusual warm spell in February that woke up dormant buds. The traditional cold weather resumed, then was interrupted by chilling frost and even snow! There was frost damage to a few Pinot Noir blocks. This caused crop reduction but did not effect the exceptional quality of the vintage. Spring and summer were notably cool and was one of the coldest summers in several years. The grapes enjoyed a long hang time on the vine and achieved ideal development. With no heat spikes, we were able to harvest slowly with great care and the luxury to choose our perfect time to pick. Pinot Noir was unhurriedly harvested between September 10–28.

**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. A combination of 10% new and 90% 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:** An expressive garnet, this lively Pinot Noir has alluring layers of raspberry, red plums and hibiscus aromas. Vibrant flavors of perfumed Bing cherry, tangy plum and dried cranberries seamlessly intertwine with hints of cassis framed by fine tannins. The mouthwatering acidity and structured, elegant layers of pure Pinot Noir fruit lingers through the energetic finish. Sea Slopes is a true expression of a coastal Pinot Noir.

<b>WINEMAKER:</b>	Jeff Pisoni	<b>BOTTLING:</b>	March 2020
<b>COMPOSITION:</b>	100% Pinot Noir	<b>ALCOHOL:</b>	13.5%
<b>BARREL AGING:</b>	18 months in French oak; 10% new	<b>PRODUCTION:</b>	2915 cases

**90 POINTS - WINE SPECTATOR** Juicy, with well-framed cherry tart, red currant and dried raspberry flavors that are backed by crisp acidity. Offers mineral freshness on the finish.

**93 POINTS - TASTING PANEL MAGAZINE, Anthony Dias Blue** Medium ruby color, spicy nose, juicy, crisp but showing some depth, balanced, long and amiable

**91 POINTS - WINE ENTHUSIAST** Demure fruit highlights a silky body of delicate, varietal layers in this well-made wine. Rounded, it offers a balanced approach to richness, an exploration of dark cherry, pomegranate, and forest floor.