

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2014 BICENTENNIAL CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW

Fort Ross Vineyard was selected to produce Pinot Noir and Chardonnay to commemorate the 1812 – 2012 Bicentennial of the old Russian Settlement of Fort Ross on the Sonoma Coast. This was the site of the first grape plantings in all of Sonoma County and even foreshadowed the plantings in Napa County. The winery was given permission from the Kunstkamera of the St. Peter the Great Museum in St. Petersburg to use the 1841 painting of the historic Fort Ross by the famous naturalist, Il'ya Vosnesenky.

OVERVIEW

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 31 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. 2000 marked the first vintage from Fort Ross Vineyard.

VINTAGE

2014 was the third year of bountiful harvests that again produced stellar wine of vibrancy and concentration. Protected from the drought by the late winter rains that quickly filled our pond. We train our grapes to grow on cordons, with evenly positioned buds that produce evenly placed shoots, we drop clusters that are not perfectly positioned. We worked through the vineyard three times to ensure that the bunches had optimal air circulation and sun exposure. August 17 marked the beginning of the harvest with picking a select block of Pinot Noir Dijon 777 for our Sparkling Wine. The remaining Pinot Noir, Chardonnay and Pinotage ripened quickly and evenly and was harvested through September.

WINEMAKING

The grapes were handpicked during the cool hours of the night in two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in neutral French oak. This wine is 100% small berried Wente for its luscious fruit and grace. Heritage field selections have full, complex flavors that are intensified by the small size of the bunches and berries.

TASTING NOTES

Our 2014 Bicentennial Chardonnay entices with alluring aromatics of fragrant white flowers, Meyer lemon zest and honeydew melon framed by flinty wet stone. Complex layers of bright citrus, apricot and crisp pear are at the foundation of this sleek and vibrant Chardonnay. The focused palate is extended by mouthwatering acidity and the Fort Ross Vineyard cool coastal minerality. Bottling unfinned and unfiltered contributes to the seamless texture and long, persistent finish.

COMPOSITION:	100% Chardonnay
APPELLATION:	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	100% Wente field selection
AGING:	10 months French; 0% new oak
ALCOHOL	13.5%
BOTTLING:	Unfinned & Unfiltered
HARVESTED:	September 16 – 22, 2014
CASES PRODUCED:	114 cases
WINEMAKER:	Jeff Pisoni