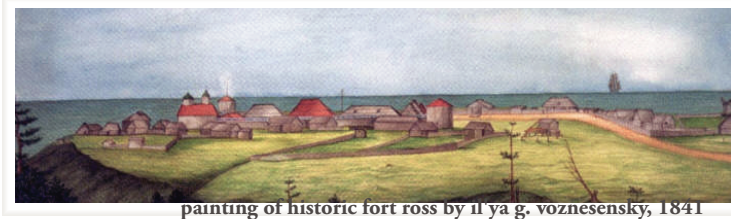


FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2020 BICENTENNIAL CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



painting of historic fort ross by il'ya g. voznesensky, 1841

Fort Ross Vineyard was selected to produce a special 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 painting of the old fort done in 1841 by the famous naturalist, Il'ya Vosnesensky.

VINTAGE: The 2020 growing season on the coast welcomed normal rainfall levels for the first several months of the year, filling the reservoir and hydrating vineyard soils. A mild spring, with no frosts concerns brought an average-sized crop level. 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 wines with freshness, acidity, beautiful fruit and concentration.

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 80% neutral and 20% new French oak. This discrete use of new oak allows the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure. This heritage field selection has full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES: A definitive representation of the diverse, coastal soils perched atop our ridge overlooking the rugged Sonoma coastline, the 2020 Bicentennial Chardonnay over delivers on every level. Boasting a lemon-colored core with brightness as it reaches the edges of the glass, this wine harnesses a delicate balance of both richness and restraint. Aromas of toasted vanilla and brioche surround elements of baked apple, white flowers, and macerated white peach. Full bodied as it coats the palate, this Chardonnay leads with flavors of apple crisp and lemon peel while more restraint is shown via chalky, wet stone notes and crushed rock. A long, textured finish from extended sur lie aging adds depth, while crisp, lingering acidity leaves the mouth watering.

COMPOSITION:	100% Chardonnay	HARVESTED:	Sept. 13 – 19, 2020
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	End of August, 2021
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTION:	100% Hyde Field Selection	PRODUCED:	160 cases, 750ml
AGING:	11 months in 100% French oak 20% new oak barrels	WINEMAKER:	Jeff Pisoni

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