

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2013 MOTHER OF PEARL · CHARDONNAY · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

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 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 and their small crew began preparing the 55 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

Mother of Pearl, with its captivating, lustrous iridescent facets, is what inspired the naming of this Chardonnay made from our Hyde grapes grown on the highest Fort Ross Vineyard Chardonnay block that is directly exposed to the maritime influences of the Pacific Ocean less than a mile below. 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 20% new and 80% neutral French oak. This wine is comprised of 100% 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

The slight haze in the brilliant golden hue is evidence of subtle stirring of the lees and bottling without fining or filtration. Vivid aromas of pear blossom, Meyer lemon, chamomile, apricot crumble and honeysuckle immediately captivate the senses. Expansive white peach, pineapple and hints of toasted hazelnut flavors are elevated even higher by the luscious, succulent mouthfeel and beaming finish. The vibrant acidity and minerality found by the sea is a hallmark of our coastal vineyard.

COMPOSITION: 100% Chardonnay
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTION: Hyde
AGING: 10 months in 100% French oak; 20% new
ALCOHOL: 13.5%
HARVESTED: September 20-22, 2013
BOTTLED: August, 2014 - Unfined & Unfiltered
CASES PRODUCED: 207 cases 750 ml
WINEMAKER: Jeff Pisoni