



Chenin Blanc
FORT ROSS
 VINEYARD



FARMING ON THE EDGE

From our mountain vineyard overlooking the rugged Sonoma Coast, we produce limited quantities of single-vineyard, estate-grown, cool climate Pinot Noir, Chardonnay, Pinotage, and Chenin Blanc. Less than a mile from the Pacific Ocean, our 51-acre, 33-block vineyard sits above the fog at elevations ranging from 1,200 to 1,700 feet in the Fort Ross-Seaview AVA.

Owners Lester and Linda Schwartz established Fort Ross Vineyard in 1994, with the first vintage produced in 2000. The vineyard is located near the historic Fort Ross, where the first grapevines in Sonoma County were planted in 1817. Nearly 200 years after those historic vines took root, Fort Ross Vineyard celebrated its own first vintage, continuing a legacy of winemaking on this unique coastal terroir.

FORT ROSS VINEYARD *Chenin Blanc* 2023

VINTAGE: The 2023 harvest season began later than usual, but the results were exceptional. Record-high winter rains revitalized the soils, promoting healthy vine growth and robust canopies. Cooler temperatures throughout the spring and summer provided the grapes with conditions to develop gradually, allowing for extended ripening time. This cool and late season brought refined and elegant wines with great acidity. As the season progressed into October, a brief window of warmer weather pushed the grapes to reach ripeness. This combination of factors—ample water supply, cool growing conditions, and a warm, dry finish—culminated in a harvest that promised exceptional wines. The 2023 vintage exhibits remarkable balance, complexity, and depth of flavor, reflecting the meticulous care and favorable conditions of the growing season.

TASTING NOTES: Our third bottling of the Fort Ross Chenin Blanc, the 2023 vintage, is a stunning example of an Old World variety thriving on the rugged Sonoma Coast. The wine showcases a vibrant straw/lemon core that softens at its rim, gradually revealing its character in the glass. Aromas of ripe pear, lemon meringue, candied ginger, and crushed stone soar, with a saline edge hinting at our vineyard’s close proximity to the Pacific Ocean. On the palate, this Chenin Blanc embodies California vitality with a vibrant mouthfeel, offering flavors of yellow apple and subtle stone fruit that seamlessly integrate with verbena and lemon oil. Aging of this wine is carried out in 80% neutral French oak and 20% stainless steel barrels. Crisp and refreshing with racy acidity, this wine also delivers complexity, texture, and noticeable concentration on the palate, making it a delightful and sophisticated expression of this classic variety.

APPELLATION:	Fort Ross - Seaview	PRODUCTION:	100 cases, 750ml
VINEYARD:	Fort Ross Vineyard	WINEMAKER:	Jeff Pisoni
VARIETAL:	100% Chenin Blanc	ABV:	13.5%
AGING:	7 months in neutral French oak and stainless steel.	SRP:	\$44.00
BOTTLING:	March 2023, Unfiltered		