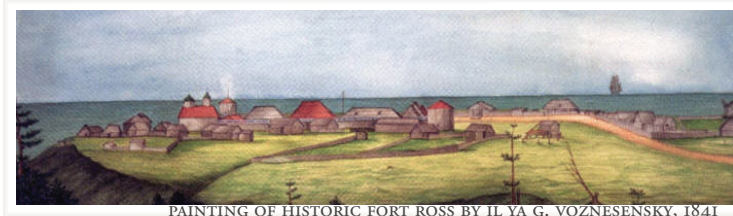


FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2014 PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



PAINTING OF HISTORIC FORT ROSS BY IL'YA G. VOZNESENKY, 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 fore shadowed 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 Vosnesenky.

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 could enjoy one of the few luxuries of being off the grid. As 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. The depth of flavor in the wines from this vintage reflect our meticulous handwork. 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 for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon trays. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 25% new and 75% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard lots were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

TASTING NOTES: Wild red berry and sandalwood aromas dominate in the glass of our 2014 Bicentennial Pinot Noir. Garnet hued, this Pinot Noir entices with layers of bright floral red fruits including, wild strawberries and red plums mixed in with a whisper of forest floor and minerality. The broad tannins elegantly evolve through the velvety finish.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: 100% Dijon 115
AGING: 10 months in 100% French oak; 25% new
ALCOHOL: 13.5%
HARVESTED: September 2-23, 2014
BOTTLED: August, 2015 - Unfined & Unfiltered
CASES PRODUCED: 183 cases
WINEMAKER: Jeff Pisoni