

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2013 HIGHLANDS · PINOT NOIR · 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 4 years of preparation before planting could begin. 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

Highlands is produced from grapes grown in the earliest planted Fort Ross Vineyard blocks found on the gently rolling hills of the central highland portion of the vineyard. The grapes were handpicked during the cool hours of the night in small two-gallon picking 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 wine was then barreled in a combination of 40% new and 60% neutral French oak. Throughout vinification and 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles, structural components in order to reveal the true expression of this unique terrior.

TASTING NOTES

The dense ruby hue reveals the great complexity of this truly harmonious wine, comprised of Calera and Pommard clones. Alluring perfumed aromas of mulberry, white raspberries, violets and pink roses are interwoven seamlessly with black tea and a nearly hidden breath of star anise. There is a refined purity on the luxurious palate as red plum, raspberry and wild strawberry meld with the plush tannins and captivating silky texture that lingers endlessly throughout the velvety finish. Graceful and elegant upon release, this wine will continue to evolve beautifully for the next 8-12 years.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTION: Calera & Pommard
AGING: 10 months in 100% French oak; 40% new
ALCOHOL: 13.5%
HARVESTED: September 12 – 26, 2013
BOTTLED: August, 2014; Unfined & Unfiltered
CASES PRODUCED: 144 cases 750 ml
WINEMAKER: Jeff Pisoni