

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2014 HIGHLANDS · PINOT NOIR · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



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 with their small crew began preparing the 52 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: 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: 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 60% new and 40% 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 ruby hue is an ideal prelude to the complexity of this exuberant wine, comprised of Calera and Pommard clones. Vibrant mixed berries, rose petals and fresh violet aromas soar with hints of bacon chiming in. There is a refined beauty in this intense yet elegant wine. The bright expressive palate of raspberry, boysenberry and dark juicy plum are elevated by the slight vanilla undertones. This wine has powerful tannins with great length on the palate and the eternal finish. This wine will continue to evolve gracefully for the next 8-12 years.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera & Pommard
AGING: 10 months in 100% French oak; 60% new
ALCOHOL: 13.5%
HARVESTED: September 2-23, 2014
BOTTLED: July, 2015 - Unfined & Unfiltered
CASES PRODUCED: 112 cases
WINEMAKER: Jeff Pisoni

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