

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2010 ROSÉ of PINOT NOIR · FORT ROSS VINEYARD · SONOMA COAST

OVERVIEW

From our mountain vineyard on the “True Sonoma Coast”, 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 30 separate blocks, one-half to two acres in size, that rapidly fall from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 50 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting the first vines in 1998.

VINTAGE

2010 began with a cold and rainy January and February. We began pruning in the middle of February as we try to start as late as possible to delay bud break until the weather at the coast warms up. There were record-breaking low temperatures during spring that led to a late bud break all over California. Our bud break was even later and took place during warm and stable weather leading to a excellent berry set. Summer was the 2nd coldest in 50 years in Sonoma County and after this cool summer there was a heat spike in August. Our proximity to the ocean minimized the effects of the cold and the heat. We were able to wait until September 28th before beginning harvest and ended on November 2 – and that afternoon the torrential rains began.

WINEMAKING

This Rosé was made from 100% Pinot Noir, using the French saignée method. After hand-sorting, the grapes were crushed and allowed to soak on the skins for 48 hours. A small amount of free-run juice was then "bled" and separated from the recently crushed grapes and fermented without further contact with the skins and seeds. The wine was barrel fermented and aged for 3 months in used, neutral French oak barrels.

TASTING NOTES

Our 2010 Rosé has expressive aromatics with notes of wild strawberry, watermelon rind, orange peel and dried flowers. This bright, full flavored, dry Rosé has a rich palate that is delicately balanced by minerality and crisp, refreshing acidity. It perfectly complements many types of food and is an excellent aperitif.

COMPOSITION:	100% Pinot Noir
APPELLATION:	Sonoma Coast
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Calera, Pommard, Swan, Dijon 115 & 777
METHOD:	Saignée Method. 48 hours skin contact. No pressing.
AGING:	Three month in neutral (one and two year old) French barrels
ALCOHOL	14.1%
ACIDITY:	.65 g/100ml
pH:	3.58
HARVESTED:	September 28 - October 19, 2010
BOTTLED:	January 10, 2011
RELEASE DATE:	March 15, 2011
CASES PRODUCED:	225 cases 750