

FORT ROSS

VINEYARD & WINERY · SONOMA COAST

2012 ROSÉ of PINOT NOIR · FORT ROSS VINEYARD FORT ROSS-SEAVIEW · SONOMA COAST

OVERVIEW

From our mountain vineyard that overlooks the Sonoma Coast and now part of the new 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 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

The 2012 vintage got off to a very slow start. It was cold and wet throughout the spring so the buds did not swell until surprisingly late in the season. As budbreak was so late, the weather was generally warm and stable during bloom – except for one worrying rainy day that did not affect the crop – only our composure. With such a late start to the vintage, there was less time left to ripen the grapes so we dropped a fair amount of fruit early on so that each vine would have less fruit to ripen and the harvest would not stretch on into inclement weather. The season veered between cold and extreme heat. We harvested when the weather was cooler and we were very satisfied with the quality of the fruit that reminded us of the excellent 2007 vintage.

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 24 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 neutral French oak barrels.

TASTING NOTES

Our 2012 Rosé is a brilliant hue with vivid aromatics of watermelon layered with guava, carnations and a hint of cardamon spice. This bright, full flavored, dry Rosé has a crisp red fruit palate with hints of citrus that are balanced by the signature minerality and refreshing acidity. Chilled Rosé perfectly complements summertime cooking and is an excellent aperitif.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera, Pommard, Swan, Dijon 115 & 777
METHOD: Saignée Method. 24 hours skin contact.
AGING: Three months in neutral (one and two year old) French barrels
HARVESTED: September 14, 2012 - October 1, 2012
BOTTLED: January 9, 2013
RELEASE DATE: March 15, 2013
CASES PRODUCED: 522 cases 750