

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

2010 PINOT NOIR SYMPOSIUM · FORT ROSS VINEYARD · SONOMA COAST · FORT ROSS-SEAVIEW

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 range in elevation 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 year 2000 marked the first vintage from the Fort Ross Vineyard.

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. Ours was even later and took place during warm and stable weather leading to an excellent berry set. Summer was the second coldest in 50 years in Sonoma County. After this cool summer there was an intense heat spike in August. Fortunately our proximity to the ocean minimized the effects of the extreme cold and heat. We anxiously waited through very unstable weather while the flavors developed and began harvest on September 28th. The last grapes were picked on November 2 – and that afternoon the torrential rains began.

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 20% new and 80% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements. The wine was bottled unfinned & unfiltered. After extensive blending trials we decided on 95% Pinot Noir and 5% Pinotage.

TASTING NOTES

Aromas of dark fruits and black tea with a hint of sage perfectly introduce the black cherry and raspberry to the palate. Symposium is 95% Pinot Noir blended with just 5% Pinotage, which adds subtle notes of spice and earthy bramble. Ripe cherry echoes on the palate, where layers of lush plum and stone fruits intermingle with a whisper of nutmeg and vanilla.

COMPOSITION:	95% Pinot Noir, 5% Pinotage
APPELLATION:	Sonoma Coast : Fort Ross-SeaView AVA
ESTATE GROWN:	Fort Ross Vineyard
SELECTIONS:	Pinot Noir: Dijon 777 & Calera - Pinotage: MM1
AGING:	10 months in 100% French oak; 20% new
ALCOHOL	14.5%
BOTTLING:	Unfinned & Unfiltered
HARVESTED:	September 28, 2010 - October 15, 2010
BOTTLED:	August, 2011
RELEASE DATE:	May, 2013
CASES PRODUCED:	529 cases 750 ml
WINEMAKER:	Jeff Pisoni