

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2014 SYMPOSIUM 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: 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 40% new and 60% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard lots 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 96% Pinot Noir with 4% Pinotage.

TASTING NOTES: This Symposium Pinot Noir is a dramatic brick red hue and is distinguished from other Fort Ross Pinot Noirs by its masculine, savory notes of earthy leather and lava rock with the hint of clove that accompanies the small addition of Pinotage. Complex layers of bramble, rhubarb, red stone fruits and cranberry are beautifully integrated with more intense blackberry followed by dried orange peel and black tea notes. The firm structure is framed by bold tannins that are well balanced by the intense fruit components. The Fort Ross Vineyard's signature minerality and acidity chime in with great finesse throughout the lingering finish.

COMPOSITION: 96% Pinot Noir · 4% Pinotage
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Dijon clone 115 ~ Pinotage: MM1
AGING: 9 months in 100% French oak; 40% new
ALCOHOL: 13.5%
BOTTLING: Unfinned & Unfiltered
HARVESTED: September 2-23, 2014
BOTTLED: Late June 2015
CASES PRODUCED: 392 cases
WINEMAKER: Jeff Pisoni