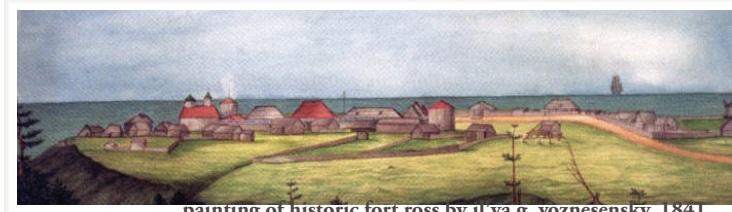


# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

*Dedicated farming, Masterful Winemaking, Profound Wines*

2019 BICENTENNIAL CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW  
FORT ROSS BICENTENNIAL BOTTLING 1812-2012



painting of historic fort ross by il'ya g. voznesensky, 1841

Fort Ross Vineyard was selected to produce a special Pinot Noir and Chardonnay to commemorate the 1812 – 2012 Bicentennial of the old Russian Settlement of Fort Ross on the Sonoma Coast. This was the site of the first grape plantings in all of Sonoma County and even foreshadowed the plantings in Napa County. The winery was given permission from the Kunstkamera of the St. Peter the Great Museum in St. Petersburg to use the painting of the old fort done in 1841 by the famous naturalist, Il'ya Vosnesenky.

**VINTAGE:** 2019 was a very curious year. Early in the season the vineyard received a light sprinkling of snow, followed by some frost – which is most surprising at the altitude of the vineyard [1,200 ft – 1,700 ft]; and our location, less than a mile from the Pacific Ocean. For the last 20 years of viticulture, we have had no need for frost protection. We waited to see what kind of crop would develop and are pleased to announce that buds popped out and we even needed to drop a significant amount of fruit. Later in the season we had a brief heat wave reaching over 100 degrees! As we pick at night, we still have cool grapes to start winemaking. Then just as harvest was ending, we experienced howling 60 mile an hour winds that even blew open locked doors. The 2019 modest crop has produced wines with a luscious mouthfeel, an elegant, restrained acid profile and a satisfying balance. Pinot Noir was unhurriedly harvested between September 16–October 7, Chardonnay was picked September 19–October 7, and finally the slower ripening Pinotage on October 8<sup>th</sup>.

**WINEMAKING:** The grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in 75% neutral and 25% new French oak. This discrete use of new oak allows the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure. This heritage field selection has full, complex flavors that are intensified by the small size of both the bunches and the berries.

**TASTING NOTES:** This 2019 Bicentennial Chardonnay has alluring aromatics of fragrant white peach, honeydew melon and zesty Meyer lemon with a touch of fresh baked brioche. Complex layers of apricot, lemon curd and autumnal pear evolve on the focused palate. Mouthwatering acidity and the Fort Ross Vineyard cool coastal minerality continue seamlessly throughout the long, bold finish. Bottling unfinned and unfiltered contributes to the expressive, bold texture.

COMPOSITION:	100% Chardonnay	HARVESTED:	Sept. 19 – Oct 7, 2019
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	End of August, 2020
ESTATE GROWN:	Fort Ross Vineyard	PRODUCED:	Unfinned & Unfiltered
SELECTION:	100% Hyde Field Selection	WINEMAKER:	140 cases, 750ml
AGING:	10 months in 100% French oak		Jeff Pisoni
	25% new oak barrels		

FORT ROSS VINEYARD & WINERY TASTING ROOM: 15725 Meyers Grade Road, Jenner, CA 95450 T: 707.847.3460

ADMIN OFFICE: 415.701.9200 [www.FortRossVineyard.com](http://www.FortRossVineyard.com) [tastingroom@FortRossVineyard.com](mailto:tastingroom@FortRossVineyard.com)