

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2018 STAGECOACH ROAD · 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: The 2018 winter was wet and cool with a brief and unusual warm spell in February that woke up some of the dormant buds. The traditional cold weather resumed but then was interrupted by chilling frost and even snow! There was frost damage to several of our Chardonnay blocks and a some to a few Pinot Noir. This caused crop reduction but did not effect the exceptional quality of the vintage. Spring and summer were notably cool and was in fact one of the coldest summers we've seen in several years. The grapes enjoyed a long hang time on the vine and achieved ideal phenolic and aromatic development. Given there were no heat spikes, we were able to harvest slowly with great care and had the luxury to dial in the perfect time to pick. The vine development was so thorough that we incorporated some whole cluster fermentation that adds yet another layer of complexity to our Pinot Noirs. Pinot Noir was unhurriedly harvested between September 5–28, Chardonnay was picked September 26–27 and finally the slower ripening Pinotage on September 29th.

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 50% new and 50% 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. These grapes are sourced from specific blocks where the old stagecoach road used to run though our vineyard and where Black Bart the famous “Gentleman Bandit” Highwayman robbed the Wells Fargo Stagecoach in 1877.

TASTING NOTES: Stagecoach Road Pinot Noir grapes are grown in the vineyard blocks closest to the ocean with some of the darkest soils on the estate and is always our boldest Pinot Noir. This deep ruby-colored cuvée exudes aromas of black raspberry, cassis and plum with warm earth and savory notes. The palate is succulent with layers of black current, boysenberry, and cherry with beet root, cocoa and spice. The integrated, well-structured tannins carry throughout the long, polished finish that is enlivened with acidity. This wine is drinking beautifully now and will cellar for years to come.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera
AGING: 10 months in 100% French oak;
50% new oak barrels

HARVESTED: September 5, 2018
BOTTLING: August, 2019
Unfined & Unfiltered
CASES PRODUCED: 266 cases, 750ml
WINEMAKER: Jeff Pisoni

FORT ROSS VINEYARD & WINERY ESTATE TASTING ROOM: 15725 Meyers Grade Road, Jenner, California 95450

T: 707.847.3460 www.FortRossVineyard.com TastingRoom@FortRossVineyard.com