FORT ROSS
VINEYARD & WINERY · FORT ROSS-SEAVIEW

Dedicated farming, Masterful Winemaking, Profound Wines

2023 ROSÉ of 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 produces limited quantities of single vineyard, Estate grown, cool-climate Pinot Noir, Chardonnay, Pinotage and Chenin Blanc. 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 2023 growing season began amid a drought-busting winter in California. The copious amounts of rainfall and cooler than average temperatures well into March made for a late budbreak and slow vine growth throughout spring. The unseasonably cool temperatures continued into summer, as each developing grape cluster matured at a glacial pace. Phenolics and flavors within each berry ripened undisturbed as the harvest season slowly and steadily approached. Our main concern in the vineyard became the decreasing window for the fruit to ripen to our desired levels before the arrival of Autumn rains. Harvest began later than normal and progressed slowly, as we picked small sections within the vineyard when each reached optimal ripeness. The second week of October brought much needed warm weather which pushed the remaining vineyard blocks to ideal harvest levels. Though yields were down overall, the fruit from this vintage has been crafted into wines of great depth and complexity, each possessing the vibrant acidity this high elevation, truly coastal site is known for.

WINEMAKING: Fort Ross Vineyard Rosé is made from 100% Estate Pinot Noir, using the French saignée method. After hand-sorting, the grapes were de-stemmed then allowed to soak on the skins for only 6 hours. A small amount of free-run juice was then "bled" and separated from the recently crushed grapes and then fermented without further contact with the skins and seeds. The wine was barrel fermented and aged for 6 months in neutral French oak barrels.

TASTING NOTES: Showcasing an irresistible peachy-pink hue as it shimmers in the glass, the 2023 Fort Ross Rosé of Pinot Noir effuses bright notes of citrus zest, fresh strawberry, delicate rose petal, with notes of ruby grapefruit and hints of fresh cranberry as it swirls in the glass. On the palate, this rosé vibrates as its crisp acidity provides a glimpse of the flavors to come. Following in the steps of this wine's aroma, red berries, nectarine, and a hint of grapefruit give a lively, mouthwatering sensation on the palate. Added texture from six months of aging in neutral French oak barrels gives added complexity and makes this rosé an absolute stunner!

COMPOSITION	100% Pinot Noir	APPELLATION	Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN	Fort Ross Vineyard	BOTTLED	January 2024
CASES PRODUCED	188 cases, 750ml	WINEMAKER	Jeff Pisoni
METHOD	Saignée Method. 6 hours skin contact. No malolactic fermentation		
AGING	6 months in neutral (one and two year old) French barrels		

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