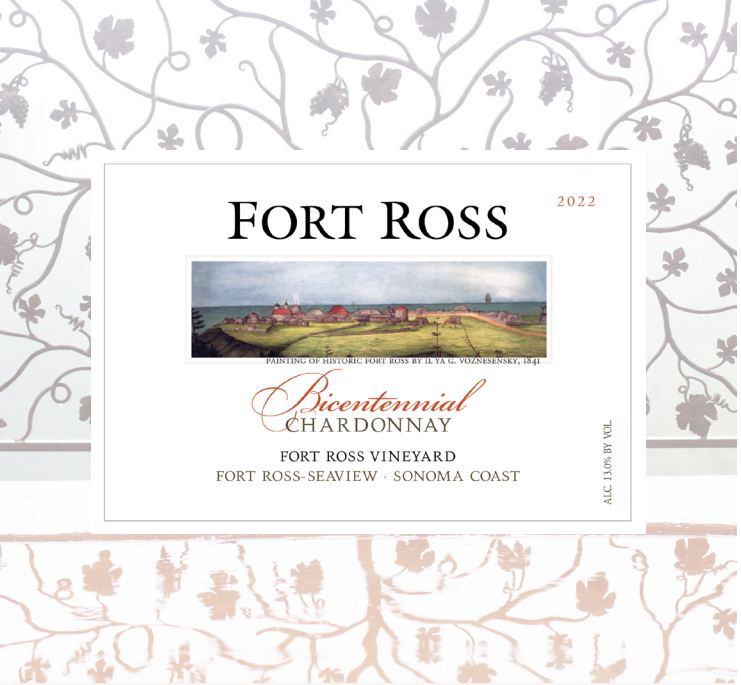

FARMING ON THE EDGE

From our mountain vineyard overlooking the rugged Sonoma Coast, we produce limited quantities of single-vineyard, estate-grown, cool climate Pinot Noir, Chardonnay, Pinotage, and Chenin Blanc. Less than a mile from the Pacific Ocean, our 51-acre, 33-block vineyard sits above the fog at elevations ranging from 1,200 to 1,700 feet in the Fort Ross-Seaview AVA.

Owners Lester and Linda Schwartz established Fort Ross Vineyard in 1994, with the first vintage produced in 2000. The vineyard is located near the historic Fort Ross, where the first grapevines in Sonoma County were planted in 1817. Nearly 200 years after those historic vines took root, Fort Ross Vineyard celebrated its own first vintage, continuing a legacy of winemaking on this unique coastal terroir.

WEST SONOMA COAST | FORT ROSS - SEAVIEW

FORT ROSS
VINEYARD

2022 BICENTENNIAL CHARDONNAY

VINTAGE: The 2022 growing season produced outstanding wines. A warmer-than-usual winter led to an early budbreak on February 18th, followed by average spring temperatures that spurred early vine growth. Unhoped for late spring rains during the flowering season impacted the berry set and reduced the 2022 potential crop size – thus producing a small but intensely flavored grape crop. However, the sunny days of summer above the Pacific coast allowed for ample fruit flavor development, while the chilly ocean winds maintained fresh acidity. Harvest officially began on August 19th, but yields were down considerably. Despite the lower quantities, 2022 is a memorable vintage, with excellent fruit quality and small, flavorful berries that possess exceptional concentration and complexity.

TASTING NOTES: The 2022 Bicentennial Chardonnay is an expression of this famed variety grown within earshot of the crashing waves of the Pacific Ocean. Just as powerful as the churning waters below, this wine boasts shades ranging from lemon to gold. Initially tight and hesitant to reveal itself, with air and slight warming in the glass, it gradually opens up to expressive aromas of stone fruit and baking spice, supported by a flinty, mineral-driven backbone. On the palate, subtle oak gives way to layers of hazelnut and spiced red apple. This Chardonnay evolves in the glass, gaining volume on the palate and aromatically. Sur lie aging in 100% French oak barrels adds an additional layer of complexity, while fresh acidity balances the wine's undeniable richness, making it a dynamic and compelling wine.

APPELLATION:	Fort Ross - Seaview
VINEYARD:	Fort Ross Vineyard Hyde Clone Selections
VARIETAL:	100% Chardonnay
AGING:	11 months in French oak; 20% new
BOTTLING:	August 2023 Unfined & Unfiltered
PRODUCTION:	200 cases, 750ml
WINEMAKER:	Jeff Pisoni
ABV:	13.5%
SRP:	$58.00

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