FORT ROSS

Pinotage

FORT ROSS VINEYARD
FORT ROSS-SEAVIEW · SONOMA COAST

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

2019 *Pinotage*

VINTAGE: Early in the season, our vineyard received a light dusting of snow, followed by a surprising frost—an unusual occurrence at our vineyard's altitude of 1,200 to 1,700 feet and our location less than a mile from the Pacific Ocean. For the past 20 years of viticulture, we have not needed frost protection, so this unexpected weather had us waiting to see how the crop would develop. We're pleased to report that the buds emerged strong, and we even had to drop a significant amount of fruit. The 2019 modest crop has produced wines with a luscious mouthfeel, an elegant and restrained acid profile, and a satisfying balance.

TASTING NOTES: While Pinotage shares many traits with Pinot Noir, it possesses an earthy brambleness that sets it apart from its more famous cousin. Intense aromas of dark berry compote soar from the glass, with hints of fragrant gardenias, white pepper, and anise adding complexity. This deep garnet Pinotage boasts a concentrated depth of bold flavors, enveloping the palate with tiers of blackberry, cassis, and black plum, all framed by baking spices and ginger. The prominent dark berry fruit is in perfect harmony with persistent tannins and a long, perfumed finish. The layered complexities and robust flavors of this wine make it a wonderful match for exotic spices, rich Italian cuisine, smoked and grilled meats, dishes from a wood-fired oven. This wine was patiently cellared until release and will undoubtedly age gracefully for years to come.

APPELLATION:	Fort Ross - Seaview
VINEYARD:	Fort Ross Vineyard, MM1 & MM3 Clone Selections
VARIETAL:	100% Pinotage
AGING:	12 months in French oak; 20% new
BOTTLING:	December 2020, Unfined & Unfiltered
PRODUCTION:	360 cases, 750ml
WINEMAKER:	Jeff Pisoni
ABV:	13.5%
SRP:	$62.00

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