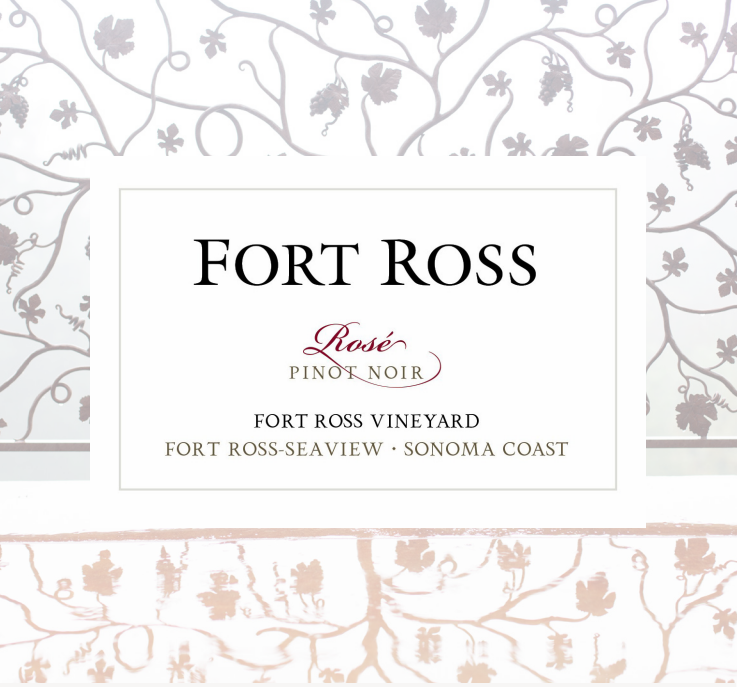

FARMING ON THE EDGE

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.

FORT ROSS
VINEYARD

2023 ROSÉ OF PINOT NOIR

VINTAGE: The 2023 harvest season began later than usual, but the results were exceptional. Record-high winter rains revitalized the soils, promoting healthy vine growth and robust canopies. Cooler temperatures throughout the spring and summer provided the grapes with conditions to develop gradually, allowing for extended ripening time. This cool and late season brought refined and elegant wines with great acidity. As the season progressed into October, a brief window of warmer weather pushed the grapes to reach ripeness. This combination of factors—ample water supply, cool growing conditions, and a warm, dry finish—culminated in a harvest that promised exceptional wines. The 2023 vintage exhibits remarkable balance, complexity, and depth of flavor, reflecting the meticulous care and favorable conditions of the growing season.

TASTING NOTES: Sporting an irresistible peachy-pink hue that shimmers in the glass, the 2023 Fort Ross Rosé of Pinot Noir opens with inviting notes of citrus zest, crisp strawberry, and delicate rose petal. As it swirls and evolves, hints of ruby grapefruit and fresh cranberry further entice the senses. On the palate, this rosé delivers a prickle of crisp acidity that previews the vibrant flavors to come. Fresh red berries, nectarine, and a hint of grapefruit create a lively, mouthwatering sensation. Four months of aging on the lees in neutral French oak barrels add texture and complexity, making this rosé anything but simple. Bright, refreshing, and layered, it's an elegant expression of our coastal vineyard's unique character.

APPELLATION:	Fort Ross - Seaview	PRODUCTION:	100 cases, 750ml
VINEYARD:	Fort Ross Vineyard	WINEMAKER:	Jeff Pisoni
VARIETAL:	100% Pinot Noir	ABV:	13.5%
BOTTLING:	January 2024, Unfiltered	SRP:	$35.00

15725 MEYERS GRADE RD, JENNER, CA 95450 | 707.847.3460 | FORTROSSVINEYARD.com