FORT ROSS

FORT ROSS-SEAVIEW· SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2018 TOP OF LAND 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 come from the blocks that are planted at the highest elevations in the vineyard. They are 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 40% new and 60% neutral French oak. Throughout the 11 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.

TASTING NOTES: The grapes for this cuvée are sourced from several of the lowest yielding blocks located at the highest elevations of the Fort Ross Vineyard. This garnet hued wine shows great complexity with floral characteristics and a purity of fruit. Divine aromas of raspberries, black tea, rosehips, and violets are accented by the slightest hint of lavender. The expansive palate captivates with perfumed layers of loganberry, ripe raspberry and juicy plums, supported by soft silky tannins. The Fort Ross Vineyard signature minerality and fresh acidity integrates throughout the lingering finish.

COMPOSITION:	100% Pinot Noir	HARVESTED:	September 10 –28, 2018
APPELLATION:	Fort Ross-Seaview, Sonoma Coast	BOTTLING:	August, 2019
ESTATE GROWN:	Fort Ross Vineyard		Unfined & Unfiltered
SELECTIONS:	Pommard & Swan	CASES PRODUCED:	280 cases, 750ml
AGING:	11 months in 100% French oak; 40% New oak barrels	WINEMAKER:	Jeff Pisoni

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