SEA SLOPES™
FORT ROSS WINERY

2022 PINOT NOIR · SONOMA COAST

Sea Slopes Chardonnay and Pinot Noir are inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. Here, the cool maritime climate produces fruit of exceptional quality and allows us to craft wines of great elegance and purity. "We aim to capture the essence of the Coast. These wines are at once approachable, balanced and eminently worthy of the quality standards we have established with Fort Ross" - Owners, Lester and Linda Schwartz

2022 VINTAGE: The challenging 2022 growing season ultimately produced outstanding wines. A warmer than usual winter season brought early budbreak in mid-February followed by average spring temperatures leading to early vine growth. Unfortunately, rain during flowering reduced the crop. The warm, sunny days of summer above the Pacific coast provided ample time for fruit flavor development, while the chilly, ocean winds maintained fresh acidity. Harvest began on August 19th and yields were down considerably. This memorable vintage produced excellent fruit quality, with small, flavorful berries that possess exceptional concentration and complexity.

WINEMAKING: The grapes for this Pinot Noir were picked during the cool early morning hours. After sorting, the fruit was cold soaked for several days. Fermentation occurred in stainless steel tanks with some punch down maceration to achieve balanced extraction of flavor, color and aromatic compounds. After fermentation, the wine was transferred to barrel. 80% neutral and 20% new French oak was used for the aging of this wine. The time in barrel allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a beautiful, perfumed Pinot Noir.

TASTING NOTES: Possessing shades ranging from garnet to ruby, the 2022 is a captivating coastal expression of Pinot Noir. Aromas of spiced plum, rhubarb, and red cherry mingle with savory notes of black tea and baking spices to form an enticing bouquet. It is bright and lively on the palate with flavors of juicy red cherry, macerated strawberry, and plum. The wine finishes with fresh acidity and soft, approachable tannins that give added complexity to the noticeable texture from aging in 100% French oak barrels.

JEFF PISONI, WINEMAKER "From the cold, foggy weather to the steep, rugged terrain and marine influences, Sea Slopes explores the hillsides of the Sonoma Coast to craft the best Chardonnay and Pinot Noir possible. Sea Slopes Pinot Noir has a vibrant purity of fruit and is a texturally layered complex expression of coastal Pinot Noir"

COMPOSITION:	100% Pinot Noir
BARREL AGING:	11 months in 20% new and 80% neutral French oak
BOTTLING:	July 2023
PRODUCTION:	950 cases

FROM THE FAMILY OF FORT ROSS VINEYARD & WINERY: 15725 Meyers Grade Road, Jenner, California 95450
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