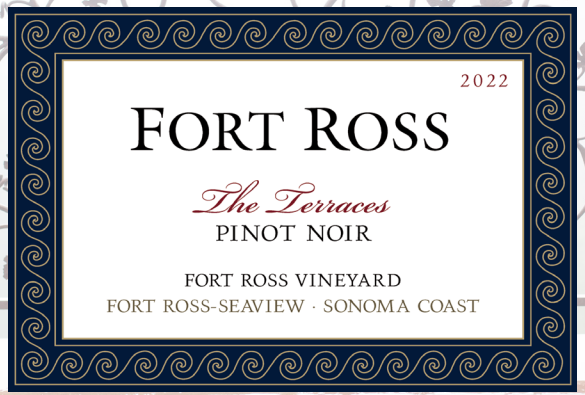

FARMING ON THE EDGE

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

2022 THE TERRACES PINOT NOIR

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: Always an exciting expression of a single clone of Pinot Noir from this terraced block of our estate vineyard, the 2022 Terraces bottling does not disappoint. At first, baked dark berries and spiced sandalwood emerge from this medium ruby wine, but soon after, lifted aromas of red cherry and macerated strawberry begin to come forth after time in the glass. The palate follows suit as fruit driven flavors of dark cherry, spiced plum, and a zing of red raspberry twirl with rustic notes of dried herbs and even a hint of dark chocolate. The lingering finish is piloted by youthful, yet approachable tannin that gives this wine a supple finish that borders on velvet. The steep slopes of this terraced block have stressed the vines and in turn, have yielded a wine of great concentration and depth. While enjoyable in its youth, this Pinot Noir has all the signs of a wine you will want to revisit many years down the road.

APPELLATION:	Fort Ross - Seaview	PRODUCTION:	250 cases, 750ml
VINEYARD:	Fort Ross Vineyard Calera Clone Selections	WINEMAKER:	Jeff Pisoni
VARIETAL:	100% Pinot Noir	ABV:	13.5%
AGING:	11 months in French oak; 40% new	SRP:	$80.00
BOTTLING:	August 2023, Unfined & Unfiltered		

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