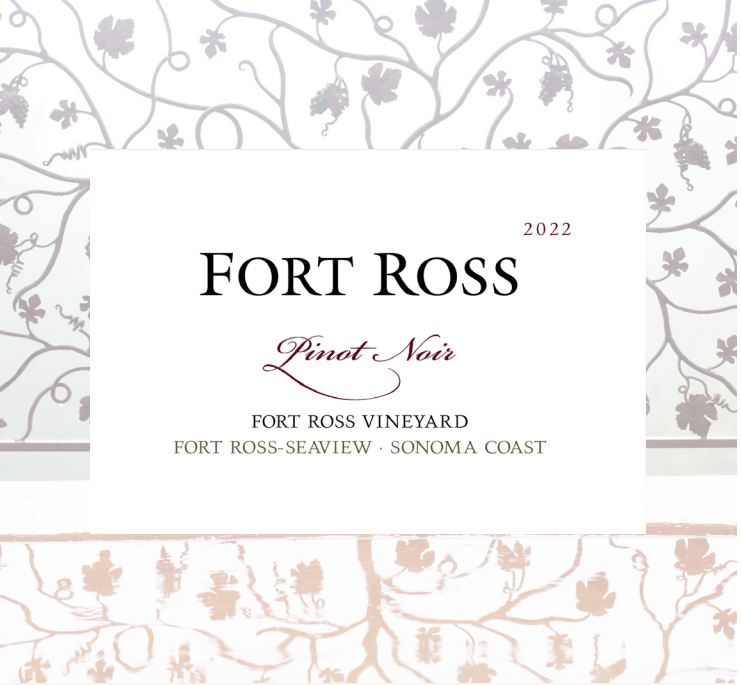

FARMING ON THE EDGE

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 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: The 2022 Fort Ross Vineyard Pinot Noir is a stunning blend of the numerous blocks and clones planted at our estate vineyard, showcasing how each can seamlessly complement the next to reveal the true potential of this site as a whole. Beneath the deep ruby hue of this wine lie expressive aromas of red cherry, strawberry compote, and perfumed sandalwood that burst forth as they meet the inside of the glass. On the palate, this Pinot Noir takes a darker turn with flavors of spiced plum, fresh fig, blackberry preserve, and savory undertones of black tea and fresh earth leading the way. Offering remarkable structure and crisp acidity in its youth, this wine is poised for an exciting evolution over time—an experience you won't want to miss.

APPELLATION:	Fort Ross - Seaview	BOTTLING:	August 2023, Unfined & Unfiltered
VINEYARD:	Fort Ross Vineyard Calera, Swan, Pommard & 115 Clone Selections	PRODUCTION:	590 cases, 750ml
		WINEMAKER:	Jeff Pisoni
VARIETAL:	100% Pinot Noir	ABV:	13.5%
AGING:	11 months in French oak; 30% new	SRP:	$54.00

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