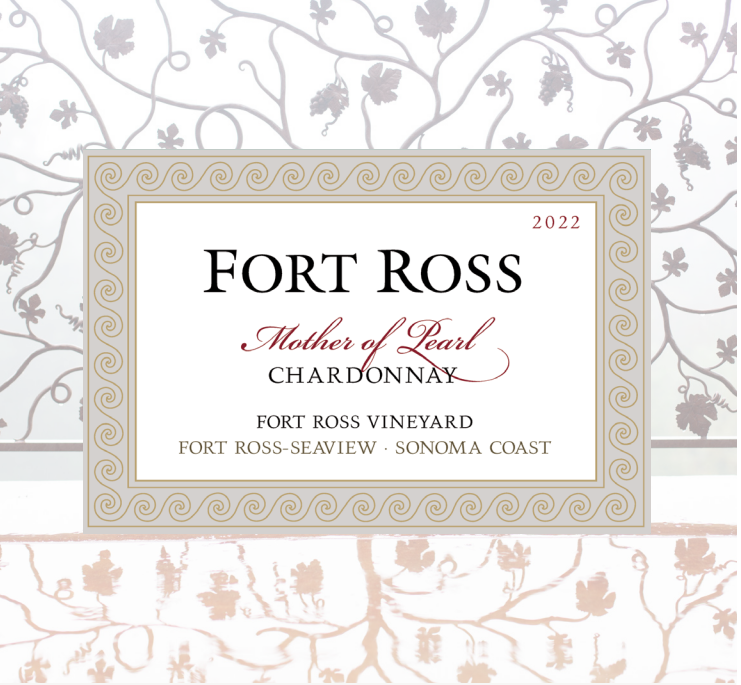

FARMING ON THE EDGE

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 MOTHER OF PEARL CHARDONNAY

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: Born from one of the highest elevation blocks of our estate vineyard, this Chardonnay is initially tightly wound, revealing chalky aromas of wet stone and flint that gradually give way to more luscious notes of lemon curd, Honeycrisp apple, subtle white peach, and honeysuckle as it opens up in the glass. Delicate floral hints add depth to this rapidly evolving aromatic profile. On the palate, expansive flavors of grilled peach and fresh ginger are concentrated within the wine's deep lemon core. This Chardonnay achieves a delicate balance with its vibrant acidity, saline undertones, and a broad texture from aging in exclusively French oak barrels, resulting in a wine of remarkable complexity and finesse.

APPELLATION:	Fort Ross - Seaview
VINEYARD:	Fort Ross Vineyard Wente & Hyde Clone Selections
VARIETAL:	100% Chardonnay
AGING:	11 months in French oak; 25% new
BOTTLING:	August 2023, Unfined & Unfiltered
PRODUCTION:	250 cases, 750ml
WINEMAKER:	Jeff Pisoni
ABV:	13.5%
SRP:	$68.00

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