2023

FORT ROSS
VINEYARD

CHARDONNAY

FORT ROSS - SEAVIEW | SONOMA COUNTY

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.

Founders 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 in this unique coastal terroir.

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VINTAGE: The 2023 harvest season began later than usual, but the results were exceptional. Record-high winter rains revitalized the soils, promoting healthy vine growth and robust canopies. Cooler temperatures throughout the spring and summer provided the grapes with conditions to develop gradually, allowing for extended ripening time. This cool and late season brought refined and elegant wines with great acidity. As the season progressed into October, a brief window of warmer weather pushed the grapes to reach ripeness. This combination of factors—ample water supply, cool growing conditions, and a warm, dry finish—culminated in a harvest that promised exceptional wines. The 2023 vintage exhibits remarkable balance, complexity, and depth of flavor, reflecting the meticulous care and favorable conditions of the growing season.

TASTING NOTES: This vintage of Fort Ross Chardonnay reveals a tighter, more focused style. Aromas of white peach, lemon curd, and flint give way to a precise and zesty palate of green apple, lime oil, and subtle almond cream. The wine's acidity is laser-sharp, focusing its core while preserving the generous texture imparted by a year of quietly aging in oak. The coastal air and mountains add layers of complexity, culminating in a finish that hums with citrus and chalk. A quintessential cool-climate Chardonnay built for both immediate pleasure and graceful aging.

APPELLATION:	Fort Ross - Seaview	BOTTLING:	August 2024 Unfined & Unfiltered
VINEYARD:	Fort Ross Vineyard Wente & Hyde Clone Selections	PRODUCTION:	478 cases, 750ml
VARIETAL:	100% Chardonnay	WINEMAKER:	Jeff Pisoni
AGING:	11 months in French oak; 30% new	ABV:	13.5%

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