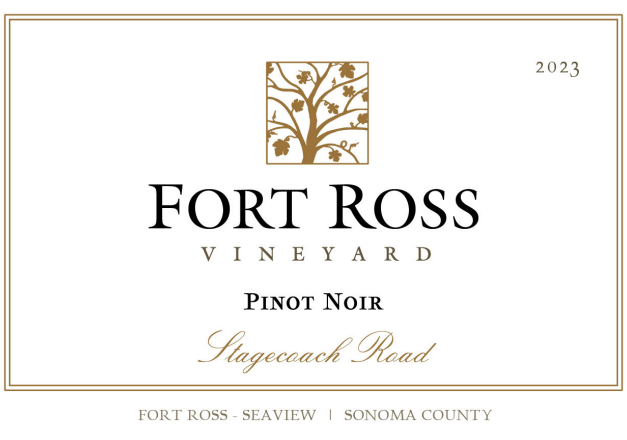

FARMING ON THE EDGE

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.

FORT ROSS
VINEYARD

2023 PINOT NOIR

Stagecoach Road

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: In 2023, this remarkable bottling takes on a cooler-toned elegance, showing precision and finesse alongside its hallmark power. Aromas of mountain blackberry, violets, and graphite unfold with air, while the palate reveals an interplay of pomegranate, black cherry skin, and exotic spices. Earthy undertones of forest floor and dried mushroom give dimension, yet it is the wine's linear drive and brightness that command attention. A firm backbone of acidity and ripe but structured tannins promise a long, graceful evolution.

APPELLATION:	Fort Ross - Seaview	BOTTLING:	August 2024, Unfined & Unfiltered
VINEYARD:	Fort Ross Vineyard Calera & Pommard Clone Selections	PRODUCTION:	118 cases, 750ml
VARIETAL:	100% Pinot Noir	WINEMAKER:	Jeff Pisoni
AGING:	11 months in French oak; 35% new	ABV:	13.6%

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