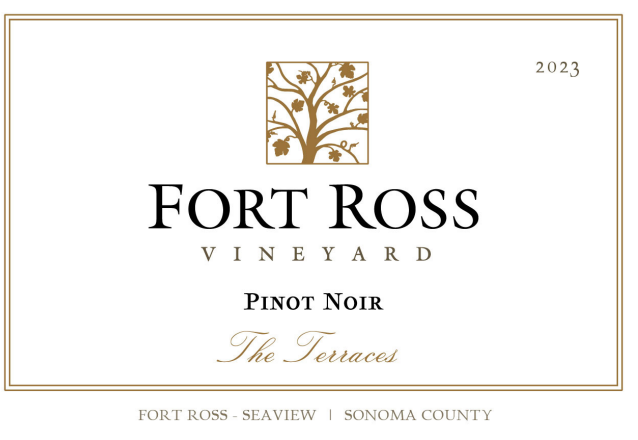


## FARMING ON THE EDGE

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

*The Terraces*

**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:** A more lifted and mineral-driven expression of this iconic Pinot Noir, the 2023 Terraces opens with pristine aromas of spiced rose petal, red currant, and raspberry. The cooler vintage reveals itself on the palate with vivid layers of cranberry, wild strawberry, and blood orange, framed by a whisper of sage and dark tea. The tension between the wine's sleek acidity and finely knit tannins delivers a persistent finish that is both energetic and graceful. This terraced block continues to yield wines of remarkable poise and depth, offering a window into the vintage and site.

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| APPELLATION: | Fort Ross - Seaview | BOTTLING: | August 2024,<br>Unfined & Unfiltered |
| VINEYARD: | Fort Ross Vineyard<br>Calera Clone Selections | PRODUCTION: | 114 cases, 750ml |
| VARIETAL: | 100% Pinot Noir | WINEMAKER: | Jeff Pisoni |
| AGING: | 11 months in French oak; 40% new | ABV: | 13.78% |

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