2023

FORT ROSS
VINEYARD

PINOT NOIR

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 Vinevard 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: The 2023 Fort Ross Pinot Noir is a study in vibrancy and structure. Its expressive bouquet brims with freshly picked red cherry, rosehip, and crushed stone, lifted by a wisp of coastal salinity. The palate offers a lithe core of tart plum, raspberry, and forest floor, all heightened by brisk acidity and velvety tannins. This estate-wide cuvée demonstrates the complexity of multiple clones and exposures, with a seamless balance of purity and depth. A quintessential expression of this high-elevation coastal vineyard.

APPELLATION:	Fort Ross - Seaview
VINEYARD:	Fort Ross Vineyard Calera, Swan, Pommard & 115 Clone Selections
VARIETAL:	100% Pinot Noir
AGING:	11 months in French oak; 30% new
BOTTLING:	August 2024, Unfined & Unfiltered
PRODUCTION:	919 cases, 750ml
WINEMAKER:	Jeff Pisoni
ABV:	13.8%

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