2021

FORT ROSS

Pinotage

FORT ROSS VINEYARD
FORT ROSS-SEAVIEW · SONOMA COAST

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.

FORT ROSS VINEYARD **2021 *Pinotage***

VINTAGE: Like the rest of Sonoma County, we experienced lower than average rainfall signaling another drier vintage. The parched soils came with a silver lining, as the roots were forced to dig deep in search of water and nutrients to sustain growth—which also brought great concentration of flavor. Early March Budbreak was followed by slow, steady canopy development and fruit set. Many passes through the vineyard rows by our dedicated team was needed to balance fruit and vine growth. Moderate temperatures, between 80-85°, persisted throughout the summer with no heatwaves. Harvest arrived under near perfect conditions, allowing for methodical night hand picking at the ideal phenolic ripeness. Our signature, slower ripening Pinotage was harvested on September 17th . The wines produced from this noteworthy vintage will be regarded for their intense concentration of color and flavor, as well as an undeniable density that will continue to evolve for years to come.

TASTING NOTES: The 2021 Fort Ross Vineyard Pinotage is deep, complex and intense, offering a unique coastal take on this rare California planting. Founders Linda and Lester Schwartz imported cuttings of Pinotage through UC Davis to ensure vine health and integrity. These vines are some of the only Pinotage cuttings in California. The wine displays aromas of black cherry, wild blueberry, plum, sage and Asian spices. These notes are followed on the palate with dense tannins, sweet tobacco and a hint of coastal bay that brings freshness. Subtle undertones of French oak round the finish and provide great depth to this singular expression of Pinotage.

APPELLATION:	Fort Ross - Seaview	BOTTLING:	August 2022, Unfined & Unfiltered
VINEYARD:	Fort Ross Vineyard, MM1 & MM3 Clone Selections	PRODUCTION:	263 cases, 750ml
VARIETAL:	100% Pinotage	WINEMAKER:	Jeff Pisoni
AGING:	11 months in French oak; 30% new	ABV:	13.5%

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