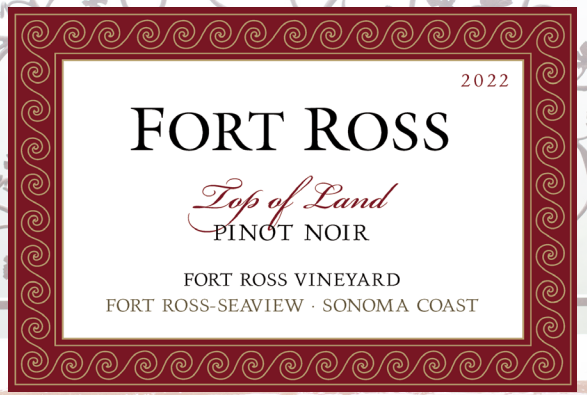

FARMING ON THE EDGE

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.

Owners 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 on this unique coastal terroir.

FORT ROSS
VINEYARD

2022 TOP OF LAND PINOT NOIR

VINTAGE: The 2022 growing season produced outstanding wines. A warmer-than-usual winter led to an early budbreak on February 18th, followed by average spring temperatures that spurred early vine growth. Unhoped for late spring rains during the flowering season impacted the berry set and reduced the 2022 potential crop size – thus producing a small but intensely flavored grape crop. However, the sunny days of summer above the Pacific coast allowed for ample fruit flavor development, while the chilly ocean winds maintained fresh acidity. Harvest officially began on August 19th, but yields were down considerably. Despite the lower quantities, 2022 is a memorable vintage, with excellent fruit quality and small, flavorful berries that possess exceptional concentration and complexity.

TASTING NOTES: Sourced from some of our lowest yielding and highest elevation blocks, this wine showcases the immense concentration and stunning potential of the Fort Ross-Seaview appellation. Medium ruby and crystalline in the glass, it bursts with elevated notes of rhubarb, earthy red cherry, dried rose petal, and Asian spices. On the palate, it opens with a savory profile of black tea and sous bois, quickly giving way to juicy raspberry, cranberry, and black cherry flavors that create an immeasurably complex experience. The finish exhibits noticeable weight but remains lively, with youthful acidity and approachable tannins. A subtle kiss of oak adds depth, promising that this Pinot Noir will continue to impress for years to come.

APPELLATION:	Fort Ross - Seaview	PRODUCTION:	240 cases, 750ml
VINEYARD:	Fort Ross Vineyard Pommard & Calera Clone Selections	WINEMAKER:	Jeff Pisoni
VARIETAL:	100% Pinot Noir	ABV:	13.5%
AGING:	11 months in French oak; 50% new	SRP:	$80.00
BOTTLING:	August 2023, Unfined & Unfiltered		

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