Chenin Blanc

FORT ROSS
VINEYARD

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 *Chenin Blanc* 2024

VINTAGE: The 2024 grape growing season along the Sonoma Coast, generally and in our vineyard, was marked by near-ideal conditions, leading to what many vintners consider one of the best vintages in decades. Abundant winter rains replenished soil moisture, setting the stage for healthy vine growth. Budbreak occurred in late April, followed by minimal rain and no frost, allowing the flowering season to progress beautifully. Our typical coastal fog continued to lap at the feet of our vineyard throughout the summer, contributing to a cool environment, which encouraged perfectly balanced acidity. The gentle weather continued into September with enough warmth to gradually ripen the fruit and give us ample time to make picking decisions. The largest surprise this year was the bountiful harvest, resulting from perfect weather conditions. Fruit quality was exceptional across the vineyard. White wines from this vintage are noted for their brightness and aromatic intensity, while red wines display deep color and beautiful textures.

TASTING NOTES: The 2024 Chenin Blanc opens with a generous aromatic profile that reflects the warmer vintage, offering lemon peel, quince, and candied ginger layered with crushed stone and white flowers. Founders Linda and Lester Schwartz first fell for Chenin Blanc as students in South Africa, and their passion for this Old World variety now flourishes on the rugged Sonoma Coast. The palate is vibrant and textured, with flavors of green apple, nectarine, and verbena woven in with the site's signature saline edge. Bright acidity lifts the wine through a long, expansive finish. This is a beautiful expression of Chenin Blanc from the very edge of the coast.

APPELLATION:	Fort Ross - Seaview
VINEYARD:	Fort Ross Vineyard
VARIETAL:	100% Chenin Blanc
AGING:	11 months in neutral French oak
BOTTLING:	August 2025 Unfined & Unfiltered
PRODUCTION:	280 cases, 750ml
WINEMAKER:	Jeff Pisoni
ABV:	13.5%

15725 MEYERS GRADE RD, JENNER, CA 95450 | 707.847.3460 | FORTROSSVINEYARD.com