

SEA SLOPES™

FORT ROSS WINERY



2015 PINOT NOIR · SONOMA COAST

Sea Slopes Pinot Noir is inspired by the majestic Sonoma Coast and the steep rugged ridges perched at the golden edge of the continent. Here, the cool maritime climate produces fruit of exceptional quality and allows us to craft wines of great elegance and purity.



VINTAGE: The 2015 growing season began with early bud break followed by relatively warm temperatures until May, when the temperature suddenly dropped, slowing flowering and limiting the crop yield. After bloom the temperate weather allowed the grapes to ripen slowly until they were unhurriedly harvested between mid-August and mid-September. The lower yields delivered fruit that produced exceptional wine that is layered, focused and shows a gracious purity.

WINEMAKING: The grapes for this Pinot Noir were handpicked during the cool early morning hours. After hand sorting, the fruit was cold soaked for several days. Fermentation occurred in a combination of 5 and 10 ton stainless steel tanks after which the wine was barreled into a combination of 30% new and 70% neutral French oak. During fermentation both punch down and pump-over maceration techniques were used to achieve a balanced extraction of flavor, color and aromatic compounds. Once in barrels, time allowed the wine to seamlessly integrate the natural acidity, rich flavors and soft tannins into a perfectly balanced and perfumed Pinot Noir.

TASTING NOTES: This deep garnet hued Pinot Noir entices with black cherry and red berry aromas that are elegantly balanced by an undercurrent of dried orange peel. Generous black plum, bramble berry and raspberry with hints of black tea and spice evolve on the palate finishing with velvety tannins and the bright acidity that expresses our coastal terroir.

WINEMAKER:	Jeff Pisoni
COMPOSITION:	100% Pinot Noir
BARREL AGING:	9 months in French oak; 30% new
HARVEST:	August 17 th — September 8 th
BOTTLING:	Late June 2016, Unfined & Unfiltered
ALCOHOL:	13.5%
CASES PRODUCED:	793 cases