

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2014 MOTHER OF PEARL · CHARDONNAY · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW



From our mountain vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview American Viticultural Area, Fort Ross Vineyard & Winery produces limited quantities of single vineyard, Estate grown, cool-climate Pinot Noir, Chardonnay and Pinotage. With spectacular views of the Pacific Ocean less than one mile away, the vineyard is divided into 32 separate blocks, one-half to two acres in size, that range in elevation from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz with their small crew began preparing the 52 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting. The year 2000 marked the first vintage from the Fort Ross Vineyard.

VINTAGE: 2014 was the third year of bountiful harvests that again produced stellar wine of vibrancy and concentration. Protected from the drought by the late winter rains that quickly filled our pond, we could enjoy one of the few luxuries of being off the grid. As we train our grapes to grow on cordons, with evenly positioned buds that produce evenly placed shoots, we drop clusters that are not perfectly positioned. We worked through the vineyard three times to ensure that the bunches had optimal air circulation and sun exposure. The depth of flavor in the wines from this vintage reflect our meticulous handwork. August 17 marked the beginning of the harvest with picking a select block of Pinot Noir Dijon 777 for our Sparkling Wine. The remaining Pinot Noir, Chardonnay and Pinotage ripened quickly and evenly and was harvested through September.

WINEMAKING: Mother of Pearl, with its captivating, lustrous iridescent facets, inspired the naming of this Chardonnay made from grapes grown on the highest Fort Ross Vineyard Chardonnay blocks. These grapes were handpicked during the cool hours of the night in small two-gallon picking trays then hand sorted in the vineyard and gently whole cluster pressed at the winery. After pressing, the juice was put into barrels and underwent primary and malolactic fermentation in a combination of 45% new and 55% neutral French oak. This wine is comprised of small berried old Hyde field selection chosen for its richness with a sleek structure and small berried old Wente for its luscious fruit and grace. These heritage field selections have full, complex flavors that are intensified by the small size of both the bunches and the berries.

TASTING NOTES: The slight haze in the golden hue is evidence of subtle stirring of the lees and bottling without fining or filtration. This Chardonnay captivates with expansive aromas of citrus blossoms, Charentais melon and honeysuckle with notes of Meyer lemon and chamomile chumming in. White peach, Bosc pear, hints of toasted hazelnut and crushed flint are elevated even higher by the sumptuous mouthfeel and beaming finish. The vibrant acidity and minerality found by the sea is a hallmark of our coastal vineyard.

COMPOSITION: 100% Chardonnay
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Wente & Hyde Field Selections
AGING: 10 months in 100% French oak; 45% new
ALCOHOL: 13.8%
HARVESTED: September 16 – 22, 2014
BOTTLED: July, 2015 - Unfined & Unfiltered
CASES PRODUCED: 116 cases
WINEMAKER: Jeff Pisoni

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