

FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

Dedicated farming, Masterful Winemaking, Profound Wines

2014 SEA SLOPES PINOT NOIR · 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 17th 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: The grapes for this Pinot Noir were handpicked during the cool hours of the night in 2 gallon trays. After hand sorting, the fruit was cold soaked for several days and fermented in a combination of 5 and 10 ton tanks. The caps were punched down 1 or 2 times per day, depending on the stage of the fermentation. The wines were then barreled in a combination of 20% new and 80% neutral French oak. Throughout the 9 months of barrel aging, the clones and different vineyard lots were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

TASTING NOTES: Our Sea Slopes Pinot Noir is harmoniously blended with a delicate hand for earlier release than our other Fort Ross Vineyard Pinot Noirs. This expressive garnet hued Pinot Noir entices with cranberry and Bing cherry aromas that are balanced by notes of dried orange peel and baking spices. Juicy pomegranate, raspberry and red plum integrated with spice and dried flowers slowly evolve on the mid-palate. This elegant, broad structured wine finishes with the gentle tannins that express the coastal terroir expected from a wine named Sea Slopes.

COMPOSITION: 100% Pinot Noir
APPELLATION: Fort Ross-Seaview, Sonoma Coast
ESTATE GROWN: Fort Ross Vineyard
SELECTIONS: Calera, Pommard & Dijon clones 115 & 777
AGING: 9 months in 100% French oak; 20% new
ALCOHOL: 13.5%
BOTTLING: Unfined & Unfiltered
HARVESTED: September 2-23, 2014
BOTTLED: Late June 2015
WINEMAKER: Jeff Pisoni