

Fort Ross Vineyard Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Fort Ross-Seaview

CEPAGE: 100% Chardonnay

WINEMAKING: The 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 35% new and 65% neutral French oak. This discrete use of new oak allowed the fruit to shine. This wine is comprised of small berried old Hyde field selection chosen for its richness and sleek structure and low-yielding 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.

ALCOHOL BY VOLUME: 13.0%

AGING: 15 months in French Oak Barrels: 35% new and 65% Neutral

ANNUAL PRODUCTION: 2021 Vintage 550 cases : 350 - 550
Annually



THE STORY

Fort Ross Vineyard overlooks the extreme Sonoma Coast in the Fort Ross-Seaview AVA. Our limited production focuses on cool-climate Pinot Noir, Chardonnay, Chenin Blanc and Pinotage, grown on this estate mountain vineyard. With spectacular views of the Pacific Ocean that lies less than one mile away, the 52-acre vineyard is meticulously divided into 32 blocks, spanning elevations from 1200 to 1700 feet above sea level. Owners, Lester and Linda Schwartz commenced vineyard preparations in 1994, leading to the release of their inaugural vintage in 2000. Our talented Winemaker Jeff Pisoni joined the team in 2009.

THE SELLING POINTS

AWARDS: 94pts International Wine Report, 92pts Wine Review Online, 92pts James Suckling, 92pts Jeb Dunnuck, 91pts Wine Enthusiast, 90pts Decanter

SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

