

# Fort Ross Vineyard Pinot Noir

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Sonoma

**APPELLATION:** Fort Ross-Seaview

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** The grapes for this Pinot Noir were handpicked during the cool hours of the night in small two-gallon picking 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 barreled in a combination of 35% new and 65% neutral French oak. Throughout the 15 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. This Pinot Noir is bottled unfired and unfiltered.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 15 months in French Oak Barrels: 35%new & 65% neutral

**ANNUAL PRODUCTION:** 2021 Vintage 950 cases

## 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 ADJECTIVES

**AROMAS / FLAVORS:** Black Cherry, Tea Leaf, Rose Petals & Baking Spices

**MOUTHFEEL:** Vineyard minerality, plush, velvety tannins.

## THE SELLING POINTS

**AWARDS:** 93pts WINE REVIEW ONLINE, 93pts JAMES SUCKLING, 93pts INTERNATIONAL WINE REPORT, 92pts JEB DUNNUCK, 92pts WINE ENTHUSIAST

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

**PAIRINGS:** Roasted Beet Salad, Mushroom Risotto, Peking Duck, BBQ Pork Ribs, Grilled Ribeye, Herb Crusted Lamb