

# FORT ROSS

FORT ROSS-SEAVIEW · SONOMA COAST

## 2010 PINOT NOIR SYMPOSIUM · FORT ROSS VINEYARD · FORT ROSS-SEAVIEW · SONOMA COAST

### OVERVIEW

From our mountain vineyard, now part of the new Fort Ross-Seaview American Viticultural Area that includes the few steep mountain top vineyards that overlook the Sonoma Coast, 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 30 separate blocks, one-half to two acres in size, that rapidly fall from 1700 down to 1200 feet above sea level. Owners, Lester and Linda Schwartz and their small crew began preparing the 50 acre vineyard in 1994. It took them 4 years of preparation before they could begin planting the first vines in 1998.

### VINTAGE

2010 began with a cold and rainy January and February. We began pruning in the middle of February as we try to start as late as possible to delay bud break until the weather at the coast warms up. There were record-breaking low temperatures during spring that led to a late bud break all over California. Ours was even later and took place during warm and stable weather leading to an excellent berry set. Summer was the second coldest in 50 years in Sonoma County. After this cool summer there was an intense heat spike in August. Fortunately our proximity to the ocean minimized the effects of the extreme cold and heat. We anxiously waited through very unstable weather while the flavors developed and began harvest on September 28th. The last grapes were picked on November 2 – and that afternoon the torrential rains began.

### WINEMAKING

The grapes for this Pinot Noir were handpicked during the cool hours of the night in 5 gallon buckets. 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 24% new and 76% neutral French oak. Throughout the 10 months of barrel aging, the clones and different vineyard blocks were kept separate to maintain their distinct flavor profiles and structural components as blending elements.

### TASTING NOTES

Vivid aromas of dark fruit with tiers of dusty cedar, cardamom and black tea notes introduce this firm, focused, intense Pinot Noir. The 4% of Pinotage adds layers of sandalwood and earthy bramble to the concentrated core of dark berry, wild berry and black plum. There is purity to the finish where the vineyard's signature minerality and acidity accompany the expansive fruit with great finesse.

COMPOSITION: 96% Pinot Noir, 4% Pinotage  
APPELLATION: Sonoma Coast : Fort Ross-Seaview AVA  
ESTATE GROWN: Fort Ross Vineyard  
CLONES: Pinot Noir: Dijon clones 115 with 777 - Pinotage: Clones MM1 and MM3  
AGING: 8 months in 100% French oak; 25% new  
ALCOHOL : 14.5%  
BOTTLING: Unfiltered  
HARVESTED: October 14, 2010  
BOTTLED: June 26, 2011  
RELEASE DATE: May 1, 2013  
CASES PRODUCED: 529 cases: 750 ml