

Pinot Noir Press



FORT ROSS VINEYARD & WINERY

Perched on the steep ridge tops of the Sonoma Coast at the edge of the Pacific Ocean, Fort Ross Vineyard & Winery crafts cool-climate Pinot Noir and Chardonnay of extraordinary character.



When Lester and Linda Schwartz first began Fort Ross Vineyard & Winery in 1988, they wisely planted a test block of fourteen different varieties. The results showed that the incomparable Pinot Noir would yield the best fruit from the land, located on a coastal ridge directly on the Pacific Ocean. Fort Ross Vineyard currently consists of 52 acres of planted vines, of which 40 acres are rooted in Pinot Noir.

"Our vines are extremely low in yield," pointed out Lester Schwartz. "We get less than two tons an acre and we drop fruit two or three times a year."

Uniquely, Fort Ross Vineyard & Winery does not release its wines strictly by vintage. "We only release a wine when it is ready for release," informed Schwartz. "This drives some of our employees crazy, but it's paramount for our wines and best for our consumers."

First releases occurred in 2001, a miniscule 64 cases. Since then, the winery has grown to its present level of between 3,500 and 4,000 cases annually.

Lester and Linda Schwartz are both native South Africans who met as students at the University of Cape Town in the 1960's, where they developed a mutual interest in wine.

San Francisco beckoned and the couple relocated to the City by the Bay. When the wine bug beckoned, the pair found (after a four year search) a breathtaking piece of land just above Fort Ross on the Sonoma Coast. Even the annual rainfall of the area (75 to 125 inches) and the temperature flux (55 to above 85 degrees) couldn't deter the persistent twosome.

Consumers, industry publications and competitions have heartily embraced the wines of Fort Ross Vineyard & Winery since its inception. Most knowledgeable wine enthusiasts rank its wines among the top Pinot Noirs from both the United States and abroad.

The philosophy behind the vineyard and winery defines its current status. "Fort Ross was not conceived as a routine farming project, but rather as a visionary endeavor with each decision made to increase the intensity and complexity of the fruit, with the goal of producing wine that combines luscious fruit, elegance, structure and balance reflecting the cool maritime terroir of the vineyard," concluded Lester Schwartz.

Wineries like Fort Ross Vineyard & Winery are a joy for consumers to experience. The fact that they produce exceptional wines is just icing on the proverbial cake.

JEFF PISONI, WINEMAKER



Winemaker Jeff Pisoni is the third generation of his family to be involved in winemaking. Young Jeff was influenced by his family farm and vineyards and he was determined to become a winemaker early in life. He earned an enology degree from California State University at Fresno and gained expertise with the likes of Peter Michael Winery (Knights Valley) and Bernardus Winery (Carmel Valley), both top echelon wineries in their respective locales.

Jeff regards his winemaking as the interwoven art, science, and craft aspects of his trade, along with his long term love affair with nature and its effect on grapes and wine. His efforts have proved very fruitful with numerous awards and high scores in both competitions and periodical ratings.

At Fort Ross, the approach to winemaking is gentle and minimalistic with the aim to produce exceptional wines that truly express the terroir and topography of this unique coastal vineyard. It is Jeff Pisoni's vision to craft wines that reveal their fruit with elegant structure, balance and finesse.

FORT ROSS 2018 PINOT NOIR

Fort Ross Vineyard, Fort Ross-Seaview, Sonoma Coast, California

This elegant Fort Ross 2018 Pinot Noir was produced exclusively from the mountain-top Fort Ross Vineyard that overlooks the Sonoma Coast in the Fort Ross-Seaview AVA. On the nose, beautifully integrated aromas of raspberry, Bing cherry and cranberry meld with earthy spice and hints of black tea and clove. Flavors of cherry, raspberry and red plum greet the well-balanced palate, followed by savory details. Fine-grained tannins and vibrant minerality are revealed through the persistent, mouthwatering finish. Aged 10 months in French oak. Enjoy!

94 POINTS +
Named the
"YEAR'S BEST U.S.
PINOT NOIR"
– Wine & Spirits

92 POINTS
– Wine Spectator



Instant! MEMBERSHIP REWARDS PRICING*

	Winery Retail Price \$52.00	2+ btls.	6+ btls.	12+ btls.
YOU SAVE	2-Bottle Members:	\$47.00	\$45.33	\$44.50
10% - 21%	4-Bottle Members:	\$47.00	\$44.50	\$43.25
off Winery Retail	Charter Members:	\$44.65	\$42.28	\$41.09

RECIPE FOR PAIRING



Enjoy our extensive collection of recipes to pair with your favorite Gold Medal wines!

Find this recipe and many more online at:
GoldMedalWineClub.com/Recipes

CHICKEN, WILD MUSHROOM AND ROASTED-GARLIC SAUTÉ

ORDER ONLINE:

www.GoldMedalWineClub.com

CALL US:

1-800-266-8888



*Effective per bottle prices after Membership Rewards discount is applied at checkout. Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Specials Wines.