

GARY FARRELL

VINEYARDS & WINERY

2021 FORT ROSS VINEYARD PINOT NOIR FORT ROSS — SEAVIEW

Vineyards

Fort Ross Vineyard is located on a very cool, coastal ridge ~1200-1700 feet above sea level within the Fort Ross-Seaview AVA, 80 miles northwest of San Francisco. The vineyard sits less than a mile inland from the Pacific Ocean and is recognized as one of the closest vineyards to the California coastline. The ocean fog at this elevation is less intrusive than in lower lying coastal vineyards, rolling in to cover the vines at night but then receding with the morning sunrise. The coastal tempering effect prevents extreme temperature swings; in fact, the lows rarely dip below fog temperature of ~55°F and rarely get above 85°F on hot, sunny days. With its rugged coastal terrain, marine sedimentary soils, long sunny days and gentle sea breezes, these coastal ridges have become one of the most highly regarded growing regions in all of California. Of the roughly 32 small vineyard blocks, we receive Pinot Noir from two amazing sections, including clone 777 and Calera selection.

Vintage

2021 was a spectacular vintage. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. In 2021, the clusters were medium in size and the berries were plump with a good number of seeds, excellent skin to juice ratio and beautiful acidity. The summer months gave us beautiful ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July, and the weather until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

Winemaking

Grapes were harvested in the cool morning hours at ~22.5° Brix, then brought directly to the winery. After carefully hand sorting, 50% of clone 777 was destemmed, then transferred to an oak open top, while 60% of the Calera fruit was destemmed into a small stainless steel open-top tank with a cooling jacket. At that point, the remaining hand selected bunches were added to the top of the tanks as whole clusters. The Calera was chilled to 45°F to cold soak for 5 days before fermentation was started, while the oak tank warmed up naturally. During fermentation, the cap was punched down or foot treaded 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 10-12 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation, and raked into French oak barrels (light toast Ana Selection, Francois Freres and Tonnellerie O) for 15 months of aging on primary lees.

Tasting Notes

Showcasing the full glory of the long growing season at its perch above the Pacific Ocean, the sensuous Fort Ross is warm and inviting with aromas of cloves, caramel, red apples, and toffee swirling around a core of pretty blue fruits. This pleasant potpourri leads to a tightly wound palate built to age, revealing hints of cranberry and red currants backed by firm tannins and ample acidity, with a staying power that reminds you of the many years of enjoyment to come.

Appellation

Fort Ross-Seaview

Vineyards

Fort Ross Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

13.8%

pH / T.A.

3.41 / 7.0 gm/L

Production

314 Cases

Bottling Date

February 6, 2023

Release Date

September 2024

Retail Price

\$90