

# Sea Slopes Pinot Noir

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Sonoma County

**APPELLATION:** Sonoma Coast

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** These estate grown grapes were carefully harvested by hand under the cold temperatures of night. Upon arriving at the winery, fruit is hand-sorted and transferred to tank for a cold soak and eventual native-yeast fermentation. A variety of clones and block selections add complexity and depth. Aging was carried out in neutral French oak barrels for maturation and contributing textural elements to the wine.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 10 months in Neutral French oak

## THE STORY

The coastal mountain ranges are home to some of the most renowned cool climate wines emanating from California. These mountain ranges span two-thirds of the state of California from the northern redwood coast to Santa Barbara in the south.

In 2015, Fort Ross Vineyard expanded their wine lineup with the introduction of a new self-standing brand called Sea Slopes. Originally, "Sea Slopes" referred to a popular, limited-production barrel blend of Pinot Noir from Fort Ross first bottled in 2004. Due to the high demand and popularity of the original blend, Lester and Linda decided to create a dedicated Sea Slopes brand, producing a softer, more approachable, fruit-forward wine that could be enjoyed young without the need for cellaring.

## THE ADJECTIVES

**OVERALL:** Elegant & expressive

**AROMAS / FLAVORS:** Wild strawberry, pomegranate, bay laurel, blood orange zest, rose petal

**MOUTHFEEL:** Lively & mouthwatering

