

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

