

PINOT NOIR BLUE SLIDE RIDGE • FORT ROSS-SEAVIEW 2022



2022 VINTAGE

PINOT NOIR

95 points – Jeb Dunnuck/Aubrey Frick

94 points - J. Molesworth, Wine Spectator

94 points- Antonio Galloni, Vinous

2021 VINTAGE

96 points J. Molesworth, Wine Spectator 96 points Audrey Frick, Jeb Dunnuck

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage

Oak: 50% new French Oak, 50% neutral French Oak, 10 months

Case Production: 292

VINEYARD DETAILS

Soil Type: Josephine, Goldridge Rootstock: 101-14, 3309

Clones: 115, 667, 777 and X Clone

The 2022 season started out with ideal conditions with early rains helping to push bud break into Spring. While we encountered instances of shatter (a grape berry fails to develop because of incomplete pollination) due to frost, this was limited to specific vineyards. Meticulous attention was given to addressing this issue, as we diligently assessed each block and thinned any clusters affected by shatter. Thankfully, the summer months offered the optimal combination of warm days and perfectly cool nights. However, Labor Day weekend launched what has been marked as one of the most heat-intensive 7-day periods on record for Sonoma County, resulting in a significant number of vineyards reaching their ripening stage simultaneously.

VINEYARD CHARACTER

Blue Slide Ridge is named for its magnificent formations of blue rock. Directly below the vineyard, a sheer cliff drops into the small winding "Marshall Creek", showing off great cerulean shards jutting out from beneath the earth's surface. In 1995 Lee Sr. and Carolyn Martinelli planted this six-acre vineyard of Pinot Noir on a steep slope, under the guidance of Helen Turley. This site was once prime grazing land for sheep, located on the second ridge inland from the Pacific coastline.

TASTING NOTES

Complex aromas of red raspberry, blueberry, and crushed stones are found in the nose. Rich and brooding, the palate has flavors of black cherry and warming spices. Completed well-structured finish and flavors of ripe plumb and rooibos tea.