

# FOG CREST

## VINEYARD

### **Our Philosophy**

At Fog Crest Vineyard, we are very aware of our unique terroir. The vineyard is situated on the Wilson Grove formation in a natural amphitheatre of the Russian River Valley, whose soils have become recognized as some of the world's best for cultivating ultra premium Chardonnay & Pinot Noir grapes. We marry our location with meticulous viticultural practices, the best of modern technology and classic old winemaking. Our new state of the art winery has further enhanced our ability to create stunning Chardonnay and Pinot Noir wines.

Our Chardonnay is hand-harvested in the early morning hours to keep the fruit cool. The grapes are then pressed as whole-clusters and fermented in 55% to 60% new Burgundian oak barrels using indigenous yeasts. Primary fermentation in the barrel is followed by a long slow secondary malolactic fermentation lasting into the spring, some seven months following harvest, which contributes to a more complex and desirable flavor profile. During this time, stirring or battonage maximizes lees contact and maximizes the flavors and texture of the wine. Each barrel is kept separate throughout fermentation and are continuously evaluated for quality. The final blend is typically created by mid-summer, allowing for a long period in which the flavors are married together before bottling. The wine is bottled, unfiltered, early in the following year some 18 months after harvest.



Our Pinot Noir is hand-harvested in the early morning hours to keep the fruit cool. The grapes are then de-stemmed into small open top fermentors. After a 5 day cold soak the fermentors are allowed to warm up with indigenous yeasts starting to ferment. The fermentors are punched down by hand 2 to 5 times per day. After fermentation the free run juice is racked to barrels and kept apart from the press wine juice. The final blend is created in the spring, and the wine rests for a total of 16 months in 40% new French oak. Our Pinot Noir is bottled unfiltered and un-fined. Exemplary of the house style, the natural acidity of the fruit sends lively dark fruit and cola flavors to a lingering finish.