This issue features:

Harvest Festival
We Love Our Volunteers!
Pine Needle Basket Workshop
Natural Dyes Workshop
Edible & Medicinal Plants Workshop

Fort Ross is open Friday - Monday 10am-4:30pm
The Call House Museum and Garden is open first weekend of each month from 1 to 4 PM. Please visit our website for more information on the park hours.

FORT ROSS-SEAVIEW HARVEST & GRAND LUNCHEON

October 17th, 2015
10:00 am - 5:00 pm

Dear friends,

Harvest is the time to enjoy autumn's fresh air with friends and family, acknowledging all that the seasons provide us. Harvest Festival starts out with a morning of gentle apple picking in the historic orchard, where we'll harvest fruit while enjoying the Eastern European harmonies of Kitka Women's Ensemble and Russian House Kedry. The celebration then moves to the historic Fort Ross compound where we'll enjoy the old-world charm of the 19th century Russian settlement. Harvest Festival runs from 10am to 5pm.

Grand Wine Tasting (12pm-4pm, $40 per person): Presenting a remarkable selection of wines grown in the FORT ROSS-SEAVIEW VITICULTURAL AREA that consists of the steep ridge top vineyards that overlook the Pacific Ocean and produce wines of structure, balance and finesse. The Grand Tasting features local grape growers and winemakers, and a chance to meet and greet the people behind the wines. Includes cheese sampling with Omar Mueller of Freestone Artisan Cheese and Sonoma County cheesemakers.

Winery: Williams Selyem
Winery: Fort Ross Vineyard
Winery: Wild Hog
Winery: Flowers

Recommended Websites
Grand Luncheon (1pm-3pm, $125 per person):
Includes a four-course meal of seasonal fare expertly paired with wines from the area, prepared by renowned local chefs and served on a marine terrace overlooking the Pacific Ocean. Includes entrance to Grand Tasting and Fort Ross Harvest Festival activities. Grand Luncheon tickets are available by advance purchase only and will sell out.

Grand Luncheon Menu

First course prepared by Barbara Hom
Trio of Corn: Chilled Soup of Corn Essence, Shellfish Oil Corn and Crab Salad, Cherry Tomatoes, Arugula, Cilantro Lime Dressing, Chive Oil Corn and Cheese Tuille
Wine pairing: Flowers Camp Meeting Ridge Estate Chardonnay 2013

Second course prepared by Andrew and Liya Truong, Terrapin Creek Cafe
Marinated Black Cod served with sunchoke and potato puree, roasted mushrooms and celery
Wine pairing: Wild Hog Estate Pinot Noir 2013 and Fort Ross Pinot Noir Sea Slopes 2013

Third course prepared by Michelle Ana Jordan
Grilled Sonoma County butterflied leg of lamb with extra-virgin olive oil, fresh garlic, smoked paprika, and a coriander and black pepper rub, accompanied by a warm farro salad with local Merguez, cherry tomatoes, red onion, Italian parsley, smoked paprika and preserved lemon
Wine pairing: Piazza Del Dotto Pinot Noir 2013 and Wild Hog Estate Zinfandel 2012

Dessert prepared by Jamil Pedan, Applewood Inn
Buttermilk panna cotta with chardonnay poached quince, candied orange zest, puffed buckwheat, and brown butter
Wine pairing: 2013 Fort Ross Late Harvest Chardonnay

Special Event Fees Apply. For more information see our Harvest pages.

Tickets are on sale at Eventbrite now! Questions? Email Fort Ross Conservancy at info@fortross.org, call us at 707/847-3437.

We thank our partners and sponsors!

California State Parks supports equal access. Prior to arrival, visitors with disabilities who need assistance should contact 707/847-3437. Thank you!
Dear Fort Ross Festival 2015 Volunteers-

The fort compound was awash in activity and we owe it all to our wonderful volunteers. Thanks for working with Fort Ross Conservancy and State Parks to make our Fort Ross Festival 2015 a smashing success!

We hope you will join us for Harvest Festival on October 17th and beyond. If you have questions or comments, let us know!

With appreciation,

Fort Ross Conservancy and State Parks staff

September Workshops at Fort Ross

September 6th, 10:30am - 3:30pm
Pine Needle Basket Making Workshop
by Gail Golden

Learn how to make a pine needle basket using pine needles from the forest floor. Patience and pine needles are the main ingredients for this natural and versatile basket. This class is perfect for the beginner and for students that just need a refresher course. You will also be shown completed baskets that you will be able to make on your own once you learn the basics. All students should be able to complete their basket in class. All materials will be included in the class fee. Tickets are $45 at Eventbrite.

September 13th, 11am - 2pm
Natural Plant Dyes of Sonoma County
by Vino Satchithananthan

Join us for Vino Satchithananthan's afternoon workshop of natural dyeing. Vino will provide an overview of the importance and uses of this craft throughout history. Participants will learn about several local plants that can be used for extracting color, and the process of dyeing using these extracts. We'll have two dye vats set up to allow the group to work with prepared samples of both yarn and fabric. Each participant will be given a silk scarf to dye and take home. Tickets are $40 at Eventbrite.

September 27th, 10am - 3pm
Edible and Medicinal Plants of the Sonoma Coast
by Madelene McCann

Join us Sunday, September 27th at Fort Ross State Historic Park for an easy hike as we explore the incredible flora that grows all around us here on the Sonoma Coast. During this seminar, we will learn the traditional medicinal and edible uses of our local plants through story and observation. Come and join us as we celebrate our diverse flora along our beautiful coast line. We will meet in the parking lot of Fort Ross State Historic Park at 10 am and start the hike from there. Bring sturdy shoes, water and a bag lunch. Tickets are $35 at Eventbrite.

Tickets include the park entrance fee - please carpool!