

FOR IMMEDIATE RELEASE

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Foursight Becomes First Anderson Valley Winery to List Ingredients
Winery Also One of the First in the Country to Label with Vegetarian/Vegan Statement

Boonville, Calif., Monday, July 25, 2011 – Foursight Wines will be the first Anderson Valley winery to list ingredients on one their wine labels, and among the first in the United States to include a statement for vegetarian and vegan wine drinkers.

This August the winery will bottle a 2010 Charles Vineyard Semillon that lists ingredients used (grapes and sulfur dioxide) on the back label, followed by a statement that reads “This wine is suitable for vegetarians and vegans,” indicating that no animal-derived ingredients were used in the winemaking process (see label, at bottom).

“I’ve noticed a shift toward a more transparent wine industry – one where wineries are now inviting consumers into the inner workings of their cellars – and we want to be at the forefront of that movement,” said Foursight co-owner Kristy Charles. “From daily newspapers now listing alcohol levels for their readers to vegan and vegetarian consumers asking questions about fining agents, consumers are paying more attention to their wines and how they’re made. We think it’s fantastic.”

Foursight makes what they call “honest wines,” a term that stems from their desire to do as little as possible to their estate fruit each year. The Semillon and Pinot Noirs are all fermented with wild yeast and wild malolactic strains and are bottled unfinned and unfiltered, although the TTB did not allow them to list “wild ML” on the 2010 Semillon label.

“We’ve been working to get this label approved by the TTB for months,” Charles said. “Agency representatives had never seen an ingredients statement with only grapes and sulfur dioxide and kept insisting that we were missing at least yeast or tartaric acid. It took quite a while to convince them that you could indeed make wine this way. The only thing we weren’t allowed to list, which they simply don’t recognize, is wild ML. We’ll be working on that for next year, and it will likely involve going to the TTB’s Regulations and Rulings Division.”

The 2010 Charles Vineyard Semillon, complete with ingredients statement, will be released in 2012. Plans are underway to label additional wines with ingredients and a vegetarian/vegan statement next year.

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About Us: Foursight Wines is a family owned and operated winery in Anderson Valley, producing estate Sauvignon Blanc, Semillon and Pinot Noir. The vineyard, winery and tasting room are all located on the four-generation family property just outside Boonville. For additional information about Foursight Wines, please visit www.foursightwines.com or view our blog at www.foursightwines.blogspot.com. High-resolution label images, biographies of principals and wine tech sheets are also available online.

Semillon is rare in Anderson Valley, with just 2.7 acres planted. Our Semillon is fermented with wild yeast strains and aged in mostly neutral French oak barrels, with just a touch of new oak. It was bottled unfiltered and unfiltered.

We have always been dedicated to a noninterventionist, natural style of winemaking, hence our decision to list ingredients on this bottle. Enjoy this utterly unique wine, straight from our home vineyard.

INGREDIENTS: GRAPES, SULFUR DIOXIDE.

THIS WINE IS SUITABLE FOR VEGETARIANS AND VEGANS

PRODUCED AND BOTTLED BY
FOURSIGHT WINES, BOONVILLE, CALIFORNIA
WWW.FOURSIGHTWINES.COM
707 895 2889

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

750 ML



FOURSIGHT

2010 SEMILLON

CHARLES VINEYARD ANDERSON VALLEY

ALCOHOL 14.3% BY VOLUME