

2011 Charles Vineyard Sauvignon Blanc

WINEMAKER'S NOTES:

The 2011 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvi-

gnon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our four-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

The 2011 vintage was one of the coolest since we planted our vineyard, and rains arrived several weeks early. Because our site receives more summer warmth than the west end of Anderson Valley, we were able to pick all our grapes before the rains, bringing in our Sauvignon Blanc just one day before the weather arrived.



This wine is made from 100% estate Sauvignon Blanc fruit, cold-fermented and aged in 100% stainless steel to retain its natural, bright flavors and acidity. The 2011 is fresh and vibrant, with a variety of citrus and tree fruit notes alongside a hint of fresh-cut grass.

Alcohol: 13.0% Aging: 100% stainless steel Clone: 376 pH/TA: 3.36/5.0 Cases Produced: 161 (12, 750ml bottles) Release Date: March 2013 Suggested Retail Price: \$20/bottle Contact: Kristy Charles, Foursight Wines, (707) 895-2889, kristy@foursightwines.com