



FOURSIGHT WINES

*2011 Charles Vineyard
Semillon*

WINEMAKER'S NOTES:

This wine is sourced from our estate vineyard, where we have 0.3 acres. In total, just 2.7 acres of Semillon are planted in the Anderson Valley appellation, making this a unique variety here.

This wine is 100% Semillon, fermented with wild yeast in 50% new French oak barrels. Full malolactic fermentation was completed with wild strains and this wine was bottled unfinned and unfiltered.

Our Semillon is the first wine in Anderson Valley to be labeled with ingredients (only grapes and sulfur) and one of the first in the country to list the wine as "suitable for vegetarians and vegans" as no animal-derived products are used during the production of any of our wines.



Semillon clusters just beginning to form for the year.

Because of the extremely cool vintage and resulting low yields, we only produced a few barrels of this wine. The fruit was of excellent quality, and the resulting wine is full of citrus, stone fruit and crème brûlée notes.

Alcohol: 13.0%

Aging: 50% new French oak barrels (Remond and Francois Freres Allier)

Ingredients: Grapes and sulfur

pH/TA: 3.42/6.0

Cases Produced: 48 (12, 750ml bottles)

Release Date: March 2013

Suggested Retail Price: \$28/bottle (750ml)

Contact:

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