



## 2013 Unoaked Pinot Noir

During the excellent 2013 vintage, we decided to age a portion of our estate Pinot Noir juice in tank (no barrels). Inspired by topping wine we age all in glass or stainless steel, we produced this wine to showcase just pure Pinot Noir fruit. It's currently the only estate, single-vineyard, unoaked Pinot Noir produced in California.

We crafted this wine just like our other Pinot Noirs, with the exception of aging. It was fermented with wild yeast and wild ML strains from a combination of estate Pinot Noir clones. We included 33% whole cluster to add tannin normally contributed by oak barrels. It was bottled unfinned and unfiltered, so there will be some sediment present.

We love this wine for its freshness and prominent cherry/berry notes, and because we didn't invest in pricey French oak barrels, we're able to offer it at a fantastic price. The only problem is how easy it goes down! Try chilling slightly to enjoy when the weather's hot.

**Clones:** Pommard 05, 115, 114 and 777 from Charles Vineyard

**Alcohol:** 14.1%

**Barrel Aging:** 100% tank-aged

**pH/TA:** 3.62 / 6.1

**Cases Produced:** 125 (12, 750mL bottles)

**Release Date:** March 15, 2015

**Suggested Retail Price:** \$25

**Contact Info:**

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