



FOURSIGHT WINES

2014 Charles Vineyard Pinot Noir

WINEMAKER'S NOTES:

The Charles Vineyard Pinot Noir is our flagship Pinot, crafted from all four clones grown in our estate vineyard in Boonville, in the Anderson Valley appellation.

Fruit arrived from the vineyard via tractor (no trucks). It was hand-sorted, then added to fermentation bins with 50% whole clusters. The stems were in excellent condition in 2014 due to warm, even weather, and we included the largest percentage of whole clusters that we've used to-date.

We have never inoculated on-site, using only native yeast and native malolactic strains. (A recent DNA test confirmed our main yeast strain is indeed a native, yet-to-be-identified culture.)

Punchdowns were done by hand for more than three weeks — a typical fermentation length for our cellar. We then pressed everything in a traditional, wooden basket press.

The final wine was aged in French oak barrels until late the next summer, when we bottled it unfinned and unfiltered, as we do with all our Pinot Noirs.

Clones: 777, 114, 115, Pommard 05

Alcohol: 13.5%

Barrel Aging: 33.3% new French oak barrels

pH/TA: 3.6 / 6.3

Ingredients: Grapes, tartaric acid, sulfur dioxide

Suitable for vegetarians and vegans

Cases Produced: 400 (12, 750mL bottles)

Release Date: January 2017

Suggested Retail Price: \$48



Pinot Noir "caviar": the destemmed berries sit on top of whole clusters in our fermenters.

Contact Info: Kristy Charles, (707) 895-2889, kristy@foursightwines.com