



FOURSIGHT WINES

2014 "Zero New Oak"

Pinot Noir

WINEMAKER'S NOTES:

Pinot Noir is beautiful on its own, straight from the vineyard, and that's why we started producing our "Zero New Oak" Pinot Noir. By aging in only second-year and -older barrels (no new oak), we can focus on the berry fruit and bright acidity that makes cold-climate Pinot so special, while keeping the oak influence in the background.

We source all our fruit from our Charles Vineyard, farmed by Bill & Nancy Charles and their family in the Anderson Valley appellation.

The 2014 Zero New Oak Pinot Noir is fermented in an open-top tank with 50% whole clusters (50% destemmed) and 100% wild yeast and wild ML cultures. (We have never inoculated at our winery.) This wine was bottled unfinned and unfiltered.

Because of the excellent ripeness of the stems due to the drought, we included more whole clusters in this vintage than ever before.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.5%

Barrel Aging: Second-year and -older French oak barrels

pH/TA: 3.61 / 6.3

Ingredients: Grapes, tartaric acid, sulfur dioxide

Suitable for vegetarians and vegans

Price: \$39

Release Date: May 2017

Case Production: 350 (12, 750mL bottles)

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Oliver Parker-Charles, practicing his tractor-driving skills during harvest