



**FOURSIGHT WINES**

*2016 "Zero New Oak"*

*Pinot Noir*

**WINEMAKER'S NOTES:**

Our "Zero New Oak" is designed to showcase our estate-grown fruit, on its own. Aged with no new oak, this wine is all about the bright, red fruit and lively acidity that comes from our Anderson Valley vineyard, Charles Vineyard.

The 2016 Zero New Oak Pinot Noir was fermented with 30% whole clusters (70% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated here.

All our Pinot Noirs are fermented in open-top vessels, with hand punchdowns. Pressing was done in a gentle, Champagne-style basket press. This wine was bottled unfinned & unfiltered.



**Giving club members a demonstration of how the basket press works.**

The 2016 vintage offered low yields but high quality. We reduced the percentage of whole clusters in our fermentations to balance naturally high tannin levels. It goes on record as an excellent vintage, although we don't have much of it.

**Clones:** Pommard 05, 777, 115 and 114

**Alcohol:** 13.6%

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

**pH/TA:** 3.64 / 6.1

**Ingredients:** Grapes, tartaric acid, sulfur dioxide

**Suitable for vegetarians and vegans**

**Price:** \$39

**Release Date:** February 2018

**Case Production:** 320 (12, 750mL bottles)

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