

**FOR IMMEDIATE RELEASE**

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**Foursight Releases Entire Line-Up of Wines Labeled with Ingredients & Vegetarian Statement**  
*As of 2012, all the winery's releases offer full disclosure in labeling*

**Boonville, Calif., November 17, 2014** – Anderson Valley-based Foursight Wines is the first winery in the country to label all of its wines with ingredients alongside a vegan/vegetarian statement.

Starting with the 2012 vintage, all the Foursight Wines are labeled with “grapes, sulfur dioxide,” or “grapes, tartaric acid, sulfur dioxide,” and “this wine is suitable for vegans and vegetarians.” The winery produced its first ingredients-labeled wine in 2010 – an estate Semillon – and decided to expand the effort to its entire portfolio due to the positive response from consumers and wholesale accounts.

Several other wine producers, like Bonny Doon Vineyard and Ridge Vineyards, have also labeled their wines with ingredients starting with the 2007 and 2011 vintages, respectively (although not for every wine produced). Owners at Foursight decided to go one step further and apply to the Alcohol and Tobacco Tax and Trade Bureau (T.T.B.) to allow the statement “suitable for vegetarians and vegans” on all labels as they produce unfiltered wines without the use of animal-derived products. Now any winery, brewery or distillery in the country can use this same statement on their product packaging.

“Alcoholic beverages are the only packaged products consumed in this country that are not required to label with ingredients and allergens,” said Kristy Charles, co-owner at Foursight Wines. “As consumers become savvier about, and interested in, what they ingest, they’re realizing that a lot more goes into wine than just grapes. We want them to be able to turn the bottle around and see exactly how we’ve produced our products, which is always in a very traditional, minimal manner.”

Foursight Wines uses only estate grapes, fermented with wild yeast and malolactic cultures, and bottled unfiltered and unfiltered. Pinot Noirs are always produced with a percentage of whole clusters in the fermentations (typically 10 percent to 50 percent, depending upon the vintage).

They started labeling their wines with ingredients and a vegan/vegetarian statement in response to consumers’ questions about the winemaking process and various additives used in wine.

“Most of the allowed ingredients for wine are not necessary if the grapes are grown on the right site and picked at the right time,” said Foursight Winemaker Joe Webb. “After all, people made wine for thousands of years without the benefit of packaged yeast, yeast nutrients, enzymes, fining agents, and color concentrates, just to name a few. Great wine can be made in a variety of ways, but we choose to focus on respecting the fruit and native cultures that come from our estate, without the use of these products, and to let our customers see exactly what we’re doing, whether it’s through reading our new labels, or visiting us in Anderson Valley and touring the cellar.”

The wines and copies of the labels can be found on the winery’s Web site, at [www.foursightwines.com](http://www.foursightwines.com).

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**About Us:** Foursight Wines is a family owned and operated winery in Anderson Valley, producing estate Sauvignon Blanc, Semillon and Pinot Noir. The vineyard, winery and tasting room are all located on the four-generation family property just outside Boonville. For additional information about Foursight Wines, please visit [www.foursightwines.com](http://www.foursightwines.com). High-resolution label images, biographies of principals and wine tech sheets are also available online.

Semillon is rare in Anderson Valley, with just 2.7 acres planted. Our Semillon is fermented with wild yeast strains and aged in mostly neutral French oak barrels, with just a touch of new oak. It was bottled unfiltered and unfiltered.

We have always been dedicated to a noninterventionist, natural style of winemaking, hence our decision to list ingredients on this bottle. Enjoy this utterly unique wine, straight from our home vineyard.

INGREDIENTS: GRAPES, SULFUR DIOXIDE.

THIS WINE IS SUITABLE FOR VEGETARIANS AND VEGANS

PRODUCED AND BOTTLED BY  
FOURSIGHT WINES, BOONVILLE, CALIFORNIA  
WWW.FOURSIGHTWINES.COM  
707 895 2889

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

750 ML

Foursight Wines is a small, family owned and operated winery located in Anderson Valley. Our name signifies both the number of generations of our family to live and work on this one piece of land, and the aim of our efforts: to look forward and provide for future generations. We believe that great wines are made in the vineyard, so minimal intervention is needed to produce the highest quality, small-lot wines.

INGREDIENTS: GRAPES, TARTARIC ACID, SULFUR DIOXIDE.  
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