



FOURSIGHT WINES

2014 Charles Vineyard Semillon

WINEMAKER'S NOTES:

This wine is sourced from our estate vineyard, where we have 0.3 acres. In total, just 2.7 acres of Semillon are planted in the Anderson Valley appellation, making this a unique variety here.

This wine was fermented with wild yeast in 20% new French oak barrels, 20% stainless steel barrels and the remainder in older French oak. Full malolactic fermentation was completed with wild strains and this wine was bottled unfinned and unfiltered.

Our Semillon is the first wine in Anderson Valley to be labeled with ingredients (only grapes and sulfur) and one of the first in the country to list the wine as "suitable for vegetarians and vegans" as no animal-derived products are used during the production of any of our wines.



Semillon grapes in the basket press.

This release is 100% estate Semillon grapes, picked at the very end of our growing season. This varietal struggles in our cold climate, producing a beautiful wine with vibrant acidity and needing no adulteration or additions in the winery.

Alcohol: 13.0%

Blend: 100% Semillon

Aging: 20% new French oak barrels, 40% second-year or -older, 20% stainless steel

Ingredients: Grapes and sulfur

pH/TA: 3.4 pH / 5.9 TA

Cases Produced: 125 (12, 750mL bottles)

Release Date: Fall 2016

Suggested Retail Price: \$25/bottle

Contact:

Kristy Charles, Foursight Wines, (707) 895-2889, kristy@foursightwines.com