



FOURSIGHT

2014 Paraboll Pinot Noir

As a five-generation Boonville family, words and phrases of Boontling — our local language widely spoken from 1880-1920 — are still used in our households. “Para” is an art term for a deep, cherry-red color and “Boll” or “Bahl” means of excellent quality in Boontling. Put together, this Pinot Noir is a “great red,” sourced from our estate grapes in the heart of Boontling country.

Our Paraboll was crafted with the same care and personal attention as our other Pinots, but employing a different ripening schedule and barrel regimen. This wine was given additional hang time before harvest for a darker fruit profile, then aged in 50% new French oak for 11 months with heavy and medium-plus toast barrels.

Clones: Pommard 05 and 777 from Charles Vineyard

Alcohol: 14.6%

Barrel Aging: 50% new French oak barrels (Remond Medium-Plus), 50% second-year and -older Remond and François Frères French oak barrels

pH/TA: 3.78 / 6.2

Cases Produced: 100 (12, 750mL bottles)

Release Date: May 1, 2016

Suggested Retail Price: \$54

Contact Info:

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