



**FOURSIGHT WINES**

*2016 Charles Vineyard  
Sauvignon Blanc*

**WINEMAKER'S NOTES:**

The 2016 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvignon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our four-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

The 2016 release is 100% Sauvignon Blanc, fermented with wild yeast and wild ML strains. It was aged in stainless steel and neutral French oak barrels.

All our wines are labeled with ingredients and the statement "this wine is suitable for vegetarians and vegans." The only two ingredients used in producing this wine were grapes and sulfur.

**Alcohol:** 12.8%

**Aging:** 34% neutral French oak barrels and the remainder in stainless steel

**Clone:** 376

**pH:** 3.46

**Ingredients:** Grapes and sulfur dioxide

**Cases Produced:** 258 (12, 750ml bottles)

**Release Date:** August 2017

**Suggested Retail Price:** \$25/bottle

**Contact:**

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Basket pressing our estate-grown Sauvignon Blanc