



## FOURSIGHT WINES

### 2013 Charles Vineyard Pinot Noir

#### WINEMAKER'S NOTES:

The Charles Vineyard Pinot Noir is our "house style" Pinot, crafted from all four clones grown in our estate vineyard in Boonville, in the Anderson Valley appellation.

Fruit arrives from the vineyard via tractor. It is hand-sorted, then added to fermentation bins with 40% whole clusters. We have never inoculated on-site, using only native yeast and native malolactic strains. Punch-downs were done by hand, and after being pressed in a wooden basket press, the wine was aged in French oak barrels until ready to bottle unfiltered and unfiltered.

This and all our wines are labeled with both ingredients and "suitable for vegetarians and vegans."



The press cake, after pressing estate Pinot in our traditional, wooden basket press.

The 2013 vintage was warm but even, which allowed for plenty of hang time with clear skies. Stems were ripe in all the blocks, so we employed more whole cluster fermentation in the past. The wines from this vintage have more structure and concentrated fruit than the previous several years — all wonderful things in our Pinot Noirs.

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

**Alcohol:** 13.8%

**Barrel Aging:** 100% French oak, 40% new, 20% second-year and 40% three-plus years old — Remond cooperages from Allier, Tronçais and Bertranges forests

**pH/TA:** 3.57 / 6.6

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

**Suitable for vegetarians and vegans**

**Cases Produced:** 450 (12, 750mL bottles)

**Release Date:** April 1, 2016

**Suggested Retail Price:** \$46

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