



FOURSIGHT WINES

*2016 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, with the remainder in older French oak. Full malolactic fermentation was completed with wild strains and it was bottled unfined and unfiltered.

Our Semillon was the first wine in Anderson Valley to be labeled with ingredients (only grapes and sulfur) and 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

This release is 80% Semillon and 20% Sauvignon Blanc, picked well after our estate Pinot Noir. Semillon struggles in our cold climate, producing a beautiful wine with vibrant acidity and needing no adulteration or additions in the winery.

Alcohol: 13.9%

Blend: 80% Semillon, 20% Sauvignon Blanc

Aging: 20% new French oak barrels, 80% second-year or -older

Ingredients: Grapes and sulfur

pH/TA: 3.4 pH / 5.9 TA

Cases Produced: 125 (12, 750mL bottles)

Release Date: July 2018

Suggested Retail Price: \$25/bottle

Contact:

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