



FOURSIGHT WINES

2009 "Zero New Oak"

Pinot Noir

WINEMAKER'S NOTES:

This wine is unique because we used all second-year and older barrels in its production. We tend to love the influence of two-year-old barrels on our wines and made our first Zero New Oak blend in 2007.

When you taste this wine, you'll notice the fruit before anything else, which we work very diligently all year to farm. Also contributing to this is 30% whole clusters. This wine was 70% destemmed and fermented with wild yeast and a wild ML fermentation, which adds complexity and interest.



Harvest Time!

Because the barrels are not 100% neutral, they still impart some subtle oak into the background of the wine, as well as helping the wine to breathe as it ages, which concentrates the flavors. We love this wine, and because we didn't have to pay for very pricey new oak barrels, we can offer it at a fantastic price.

The 2009 vintage was an even, cool year where flavors arrived well before sugars, so we were able to pick early and produce a wine that will age for many years. Because of its youth, we recommend decanting or aerating before drinking.

Clones: 777, 115, 114 and Pommard 05

Alcohol: 13.5%

pH/TA: 3.48 / 6.4

Price: \$38

Release Date: Fall 2011

Case Production: 360 (12, 750mL bottles)

Contact Info:

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