



FOURSIGHT WINES

2011 Charles Vineyard "Clone 05" Pinot Noir

WINEMAKER'S NOTES:

During our first few years as vintners, we discovered that our estate Pommard clone drinks beautifully when aged in newer oak barrels. In 2007 we decided to pull off four barrels and produce a 100% Pommard clone Pinot, aged in 50% new French oak. We now produce this wine annually.

The 2011 Clone 05 Pinot Noir is crafted with the same gentle methods as our other Pinots: hand-harvested, 70% destemmed with 30% whole clusters, hand punch downs, then fermented with wild yeast and wild ML cultures (we have never inoculated on-site). No racking was done during aging and the wine was bottled unfined and unfiltered, which we believed was especially important for mouthfeel this vintage. This release will display some fine sediment we found to be characteristic of this vintage.

The 2011 vintage was the coldest that we have farmed since we planted our vineyard. It was a long, cool year that allowed for an especially long hang time for our estate grapes. Because we are warmer in the summer than the western end of the valley (while colder in the winter), we were able to pick about one week earlier, escaping the early fall rains and bringing in fruit that we were very happy with.

Clones: 100% Pommard 05

Alcohol: 14.2%

Barrel Aging: 66% new French oak barrels, 34% three-year-old and older — a blend of François Frères and Remond cooperages from Allier, Tronçais and Bertranges forests

pH/TA: 3.71 / 5.9

Cases Produced: 125 (12, 750mL bottles)

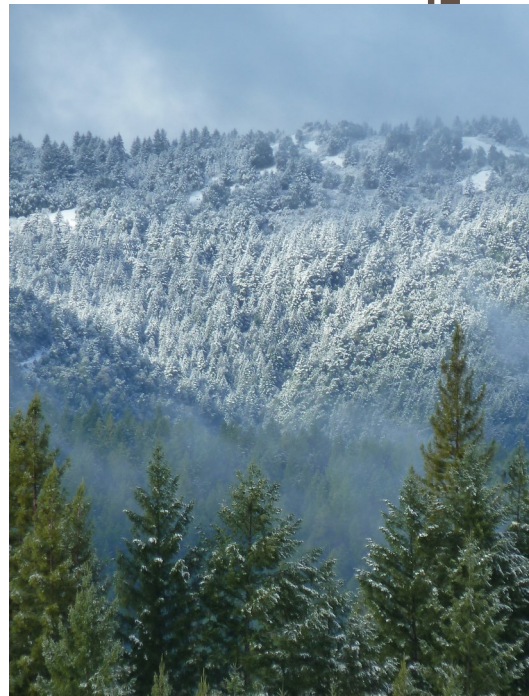
Release Date: October 2013

Suggested Retail Price: \$49

Contact Info:

Kristy Charles, Foursight Wines

(707) 895-2889, kristy@foursightwines.com



Snow now falls on our Charles Vineyard every year. This storm in February 2011 covered the vineyard and surrounding hills for several days.