



FOURSIGHT WINES

2013 "Zero New Oak"

Pinot Noir

WINEMAKER'S NOTES:

Pinot Noir is beautiful on its own, straight from the vineyard, and that's why we started producing our "Zero New Oak" Pinot Noir. By aging in only second-year and -older barrels (no new oak), we can focus on the red berry fruit and bright acidity that makes cold-climate Pinot so special, while keeping the oak influence in the background.

We source all our fruit from our Charles Vineyard, farmed by Bill & Nancy Charles and their family in the Anderson Valley appellation.

The 2013 Zero New Oak Pinot Noir is fermented in an open-top tank with 40% whole clusters (60% destemmed) and 100% wild yeast and wild ML cultures. (We have never inoculated at our winery.) This wine was bottled unfined and unfiltered.

The 2013 vintage was the first year of the California drought. It was also a very good year for winegrapes. The season was warm but even, with a mild frost season (rare in Boonville) and plenty of hang time with no impending weather. Fruit quality was excellent.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.9%

Barrel Aging: No new, 37.5% second-year, 62.5% third-year or -older barrels — Remond cooperage

pH/TA: 3.58 / 6.6

Ingredients: Grapes, tartaric acid, sulfur dioxide

Price: \$38

Release Date: November 2015

Case Production: 161 (12, 750ml bottles)

Contact Info: Kristy Charles, (707) 895-2889, kristy@foursightwines.com



The Charles family & friends gather for a night pick at their estate vineyard.