



FOURSIGHT WINES

2017 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 17% new French oak barrels, with the remainder in stainless steel and older French oak. Full malolactic fermentation was completed with wild strains and it was bottled unfiltered 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.

This release is 100% Semillon, 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: 12.6%

Blend: 100% Semillon

Aging: 16.6% new French oak barrels, the remainder in stainless steel and older oak

Ingredients: Grapes and sulfur

pH/TA: 3.53 pH / 5.6 TA

Cases Produced: 140 (12, 750mL bottles)

Release Date: June 2019

Suggested Retail Price: \$25/bottle

Contact:

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We had a few extra hands for clean-up this harvest.