



2019 Charles Vineyard Semillon Anderson Valley

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. It was gravity-settled and bottled unfiltered and unfiltered.

Our Semillon was the first wine in Anderson Valley to be labeled with ingredients (only grapes and sulfur) and the second in the country, behind Bonny Doon and before Ridge. It was the first wine in 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. We believe in complete transparency in labeling.

This release is 100% Semillon, picked after our estate Pinot Noir.



The next generation marks this vintage's barrel.

Alcohol: 11.7%

Blend: 100% Semillon

Aging: 17% new French oak barrels, the remainder in stainless steel and older oak

Ingredients: Grapes and sulfur

pH/TA: 3.34 pH / 5.4 TA

Cases Produced: 252 (12, 750mL bottles)

Release Date: November 2021

Suggested Retail Price: \$29

Contact:

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