



FOURSIGHT WINES

2018 "Zero New Oak" Pinot Noir

WINEMAKER'S NOTES:

Our "Zero New Oak" is designed to showcase our estate-grown fruit, on its own. Aged with no new oak, this wine is all about the bright, red fruit and lively acidity that comes from our Anderson Valley vineyard, Charles Vineyard.

The 2018 Zero New Oak Pinot Noir was fermented with 37% whole clusters (63% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated at our facility.

All our Pinot Noirs are fermented in open-top vessels, with hand punchdowns. Pressing was done in a gentle, Champagne-style basket press. This wine was bottled unfinned & unfiltered.

The 2018 vintage was cool, with a cold spring that caused lower yields across all our Pinot Noir blocks. The resulting wines are darker and richer, and no additions were made other than a small amount of sulfur, post-fermentations.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.7%

pH/TA: 3.70 / 5.9

Barrel Aging: Second-year and -older French oak barrels

Ingredients: Grapes, sulfur dioxide

Suitable for vegetarians and vegans

Case Production: 350 (12, 750mL bottles)

Release Date: December 2020

Price: \$40

Contact Info:

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Our winemaker gets a helping hand with punchdowns.