

2017 Charles Vineyard Pinot Noir

WINEMAKER'S NOTES:

The Charles Vineyard Pinot Noir is our flagship Pinot, crafted from all four clones grown in our estate vineyard in Boonville, in the Anderson Valley appellation.

Fruit arrived from the vineyard via tractor (no trucks). It was hand-sorted, then added to fermentation bins with 25% whole clusters.

We have never inoculated on-site, using only native yeast and native malolactic strains. Punchdowns were done by hand. We then pressed everything in a traditional, wooden basket press.

The final wine was aged in French oak barrels for 11 months, then bottled unfined and unfiltered, as we do with all our Pinot Noirs.

The 2017 vintage was cool and even until late August, when a heat spike sped up harvest, bringing it closer to an average start date. This vintage is softer than the 2016's, and displays plenty of bright red fruit along-side supple tannins.

Clones: 777, 114, 115, Pommard 05

Alcohol: 13.6% pH/TA: 3.76/6.0

Barrel Aging: 38% new French oak barrels **Ingredients:** Grapes, tartaric acid, sulfur dioxide

Suitable for vegetarians and vegans

Cases Produced: 348 (12, 750mL bottles)

Release Date: April 2020 Suggested Retail Price: \$49

Contact Info:

Kristy Charles, Foursight Wines (707) 895-2889, kristy@foursightwines.com



Berry sampling our Charles Vineyard with our trainees.