



2017 Charles Vineyard Sauvignon Blanc

WINEMAKER'S NOTES:

The 2017 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvignon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our four-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

The 2017 release is 100% Sauvignon Blanc, fermented with wild yeast and ML strains. It was aged in stainless steel & neutral French oak barrels.

All our wines are labeled with ingredients and the statement "this wine is suitable for vegetarians and vegans." The only two ingredients used in producing this wine were grapes and sulfur.

Alcohol: 13.4%

Aging: 25% neutral French oak barrels and stainless steel

Clone: 376

pH: 3.46

Ingredients: Grapes and sulfur dioxide

Cases Produced: 450 (12, 750ml bottles)

Release Date: September 2018

Suggested Retail Price: \$25/bottle

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Berry sampling is a family affair at Charles Vineyard.