



2017 "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 2017 Zero New Oak Pinot Noir was fermented with 25% whole clusters (75% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated here.

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 unfined & unfiltered.

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 alongside supple tannins.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.6%

pH/TA: 3.76 / 6.0

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

Ingredients: Grapes, tartaric acid, sulfur dioxide

Suitable for vegetarians and vegans

Case Production: 350 (12, 750mL bottles)

Release Date: March 2020

Price: \$40

Contact Info:

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**Everyone gets involved in harvest,
whether they work in marketing or in
the cellar!**