

2020 Charles Vineyard Pinot Noir, Anderson Valley

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 handsorted, then added to fermentation bins with 30% 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.

Vintage 2020 started with a dry winter and ended with a warmer-than-average summer. Quantity was down due to frosty weather in the spring. This meant the grapes ripened by late August, when we brought in our first lots of Pinot Noir. We were lucky that our house style of lower alcohols and the early season coincided this way — all our grapes were inside the cellar, fermenting away, by the time any smoke blew in from fires elsewhere in California.



Cleaning up after basket pressing: no one's favorite job but a necessary one.

Due to COVID, we kept our tasting room and hospitality center closed through crush, focusing solely on harvest and winemaking for the vintage. We are thrilled with the resulting wines and believe they show that extra attention we were able to lavish upon them during this very unusual harvest season.

Clones: 777, 114, 115, Pommard 05

Alcohol: 13.6%

Barrel Aging: 43% new French oak barrels

Ingredients: Grapes, sulfur dioxide Suitable for vegetarians and vegans Cases Produced: 322 (12, 750mL bottles)

Release Date: December 2022 Suggested Retail Price: \$53

Contact Info:

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