



2018 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 37% 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 unfinned and unfiltered, as we do with all our Pinot Noirs.

The 2018 vintage was cool, with a cold spring reducing yields across all our Pinot Noir blocks. The resulting wines are richer, with darker fruit than the 2017s. No additions but a small amount of sulfur at the end of both fermentations were made this vintage.

Clones: 777, 114, 115, Pommard 05

Alcohol: 13.7%

pH/TA: 3.7/5.9

Barrel Aging: 33% new French oak barrels

Ingredients: Grapes, sulfur dioxide

Suitable for vegetarians and vegans

Cases Produced: 350 (12, 750mL bottles)

Release Date: December 2020

Suggested Retail Price: \$52

Contact Info:

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Joe & Kristy take turns shoveling the press cake – not the most glamorous harvest job!