



FOURSIGHT WINES

2008 Charles Vineyard Pinot Noir — “Zero New Oak”

WINEMAKER'S NOTES:

This wine is unique because we used all second-year and older barrels in its production. We tend to love the influence of two-year-old barrels on our wines and released our first “Zero New Oak” in 2007. We enjoyed the resulting wine so much we've made this bottling every year since that first vintage.

This wine was 80% destemmed with 20% whole clusters. Fermentation was with wild yeast and wild ML, which we believe adds both complexity and interest. Because the barrels are not 100% neutral, they still impart subtle oak nuances into the wine. Best of all, because we didn't have to pay for very pricey new oak barrels, we can offer it at a fantastic price.

This wine is suitable for vegetarian and vegan diets.

Clones: 777, 114, 115, Pommard 05

Alcohol: 14.1%

Barrel Aging: 50% two-year-old barrels, 10% three-year-old and 40% neutral barrels—a blend of François Frèrer and Remond cooperages from Allier, Trancas and Bertranges forests

Cases Produced: 270

Bottle Size: 750mL

Release Date: Spring 2011

Suggested Retail Price: \$20

Contact Info:

Kristy Charles, Foursight Wines

(707) 895-2889, kristy@foursightwines.com

