



FOURSIGHT WINES

*2010 "Zero New Oak"
Pinot Noir*

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 made our first Zero New Oak blend in 2007.

When you taste this wine, you'll notice the fruit before anything else, which we work very diligently all year to farm. Also contributing to this is 30% whole clusters. This wine was 70% de-stemmed and fermented with wild yeast and wild ML cultures, which we believe adds complexity and interest.

Because the barrels are not all neutral, they still impart some subtle oak into the background of the wine. We love this wine, and because we didn't have to pay for very pricey new oak barrels, we can offer it at a better price than our other releases.

The 2010 vintage was a very good one here at Foursight: fruit quality was excellent and we picked all our estate grapes with one week to spare before early fall rains arrived. We're very excited about these releases.

Clones: 777, 115, 114 and Pommard 05

Alcohol: 14.1%

pH/TA: 3.57 / 6.2

Price: \$38

Release Date: Fall 2012

Case Production: 168 (12, 750mL bottles)

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Bins of Pinot Noir fruit wait to be transported while fog still lingers.