



## FOURSIGHT

### *2011 Charles Vineyard Vin Gris of Pinot Noir*

#### WINEMAKER'S NOTES:

This is our first-ever release of Vin Gris, and it has us fighting over the tasting room leftovers nightly. Needless to say, we're excited about the wine.

We picked estate Pinot Noir grapes early, when sugars were low, then gently squeezed them in the press. They were left in contact with the skins for several hours — just enough for a little color — then pressed completely off. We fermented the resulting juice in a stainless steel tank so the wine would be crisp and fruit-forward, without any oak influence or malolactic fermentation.

Our aim was to make a traditional rosé that is simply picked early, not bled off from our regular Pinot Noir tanks (the saignée method) or made bright pink by the addition of grape juice concentrates. Ours is true to the Vin Gris name: gray wine made from red grapes. Simple and delicious.

**Alcohol:** 14.1%

**Aging:** 100% stainless steel

**Cases Produced:** 176 (12, 750ml bottles)

**Release Date:** April 2012

**Suggested Retail Price:** \$25

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