



FOURSIGHT WINES

2006 Charles Vineyard Pinot Noir

WINEMAKER'S NOTES:

The fruit for our Pinot Noir was hand-harvested from our estate vineyard, carefully tended by our family throughout the year. We are always on-site for harvest, helping to pick and sort in the field, as well as ensure that the fruit arrives at the winery cool and clean.

The wine was 100 percent destemmed and fermented with wild yeast. Punchdowns were done by hand and malolactic fermentation was completely wild as well. No racking was done while the wine was aged in about 33 percent new French oak. While oak is an essential component for aging and can add complexity to the wine, we believe that it should be balanced with the fruit flavors from the grapes. We work hard to farm our vineyard and produce great fruit, and we strive to highlight those flavors in our Pinot Noir.



Clones: 777, 114, 115, Pommard 05

Alcohol: 14.9%

Barrel Aging: 33% new French oak barrels—a blend of Allier, Trancas and Bertranges.

Cases Produced: 425

Bottle Size: 750mL

Estimated Release Date: April 2008

Suggested Retail Price: \$46

Contact:

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