



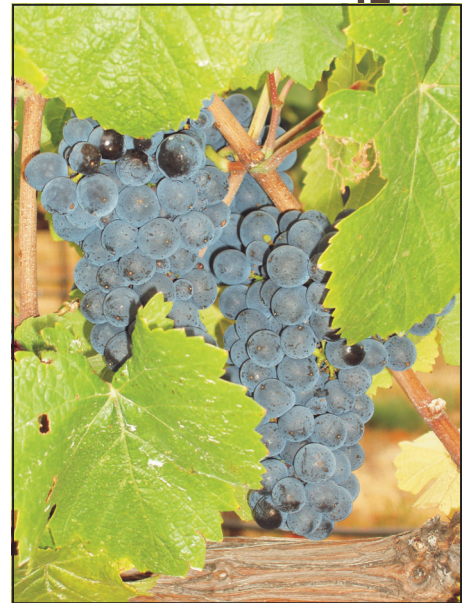
FOURSIGHT WINES

2007 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 have been playing with the idea of a “no new oak” Pinot Noir for several years. In 2007 we decided to just go for it.

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 20% whole clusters. This wine was 80% destemmed and fermented with wild yeast and a wild ML fermentation, which adds complexity and interest. Because the barrels are not 100% neutral, they still impart some subtle oak into the background of the wine, as well as helping the wine to breathe as it ages, which concentrates the flavors. We love this wine, and because we didn't have to pay for very pricey new oak barrels, we can offer it at a fantastic price.



Clones: 777, 114, 115, Pommard 05

Alcohol: 14.1%

Barrel Aging: 71.42% two-year-old barrels, 14.29% three-year-old and 14.29% neutral barrels—a blend of François Frèrer and Remond cooperages from Allier, Trancas and Bertranges forests

Cases Produced: 178

Bottle Size: 750mL

Release Date: March 2009

Suggested Retail Price: \$38

Contact Info:

Kristy Charles, Foursight Wines

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