



FOURSIGHT WINES

2008 Charles Vineyard Semillon

WINEMAKER'S NOTES:

The 2008 Semillon is sourced from our estate vineyard, where we have 0.3 acres (just a fence line). In total, just 2.7 acres of Semillon are planted in the Anderson Valley appellation, making this a unique variety for the area.

This wine is 100% Semillon, fermented with wild yeast in a neutral oak barrel, then transferred to a new oak barrel just a few months before bottling. Malolactic fermentation was only partial, creating a nice balance between Semillon's inherent tropical fruit characters and the toasty, crème brûlée flavors from oak aging. Due to severe spring frosts, we only made one barrel of this rare wine.



Alcohol: 14.5%

Fermentation: Native yeast and partial ML

Aging: Neutral barrel fermented and aged, followed by two months in new French oak before bottling

Cases Produced: 25

Release Date: October 2009

Suggested Retail Price: \$28

Contact:

Kristy Charles, Foursight Wines
(707) 895-2889, kristy@foursightwines.com