



FOURSIGHT WINES

2011 "Zero New Oak"

Pinot Noir

WINEMAKER'S NOTES:

Pinot Noir is beautiful on its own, straight from the vineyard, and that's why we started producing our "Zero New Oak" Pinot Noir. By aging in only second-year and -older barrels (no new oak), we can focus on the cherry and berry fruit and bright acidity that makes cold-climate Pinot so special, while keeping the oak influence in the background.

We source all our fruit from our Charles Vineyard, farmed by Bill & Nancy Charles and their family, in the Anderson Valley appellation.

The 2011 Zero New Oak Pinot Noir is fermented in an open-top tank with 10% whole clusters (90% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated at our winery.

The 2011 vintage was the coldest that we have farmed since we planted our vineyard. It was a long, cool year that allowed for an especially long hangtime for our estate grapes. Because we are warmer in the summer than the western end of the valley (while colder in the winter), we were able to pick about one week earlier, escaping the early fall rains and bringing in fruit that we were very happy with.

Due to the very cold vintage, we decided not to rack the Pinot Noirs and allow some fine sediment that seemed to be characteristic of the vintage, increasing both mouthfeel and complexity. Per usual, we did not fine or filter this wine.

Clones: 777, 115, 114 and Pommard 05

Alcohol: 13.5%

Barrel Aging: No new, 60% second-year, 40% three-plus years — a blend of Francois Freres and Remond cooperages

pH/TA: 3.73 / 5.8

Price: \$38

Release Date: May 2014

Case Production: 121 (12, 750ml bottles)

Contact Info:

Kristy Charles, Foursight Wines

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



A bin of 2011 Charles Vineyard Pinot Noir grapes, as it arrived at the Foursight winery.