



2012 Charles Vineyard
Sauvignon Blanc

WINEMAKER'S NOTES:

The 2012 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvignon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our four-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

This is the first year that we have blended our estate Sauvignon Blanc and Semillon grapes. We decided to produce a vintage from our estate in the style of white Bordeaux, particularly from the Graves region, where 80% S.B./20% Semillon is one of three common blending proportions.

This wine was aged in a combination of stainless steel and French oak barrels, *sur lie*, for almost 12 months. It was fermented with wild yeast and wild ML strains and bottled unfiltered and unfiltered. Racking was done just before bottling.

Alcohol: 13.1%

Blend: 83.4% Sauvignon Blanc and 16.6% Semillon

Aging: 50% neutral French oak barrel, 50% stainless steel

Clone: 376

pH/TA: 3.31 / 6.5

Ingredients: Grapes and sulfur dioxide

Cases Produced: 150 (12, 750ml bottles)

Release Date: Fall 2014

Suggested Retail Price: \$20/bottle

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