



*2013 Charles Vineyard
Sauvignon Blanc*

WINEMAKER'S NOTES:

The 2013 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.

The 2013 release is 100% Sauvignon Blanc, fermented with wild yeast and wild ML strains, and bottled unfiltered and unfiltered (we have never inoculated at our winery in Boonville). It was aged in a combination of stainless steel and neutral French oak barrels, for 11 months.

All our wines are labeled with ingredients and the statement "this wine is suitable for vegetarians and vegans."

The only two ingredients used in producing this wine were grapes and sulfur.

Alcohol: 13.3%

Blend: 100% Sauvignon Blanc

Aging: 25% neutral French oak barrels, 75% stainless steel

Clone: 376

pH/TA: 3.28 / 6.6

Ingredients: Grapes and sulfur dioxide

Cases Produced: 200 (12, 750ml bottles)

Release Date: December 1, 2014

Suggested Retail Price: \$20/bottle



Contact:

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