



**FOURSIGHT WINES**

## *2014 Charles Vineyard Late-Harvest Semillon*

### WINEMAKER'S NOTES:

We are rarely able to ripen a late-harvest wine at our estate, in the cool Anderson Valley appellation. Because of the California drought, 2014 was warm and even, with plenty of hang time for the grapes — something we took full advantage of in deciding to hang a portion of our Semillon block into mid-November.

This wine is sourced from our estate vineyard, where we have 0.3 acres of Semillon (out of just 2.7 acres of Semillon planted in the Anderson Valley appellation).

It was fermented with wild yeast in 50% second-year French oak barrels and 50% stainless steel barrels. It was not put through malolactic fermentation.

The resulting wine is just sweet enough to be a delicious dessert wine, but light enough to pair with cheese or pâté. Notes of apricot and honey predominate, with a sweet, lingering finish.



Semillon grapes with botrytis, AKA "noble rot."

**Alcohol:** 8.0%

**Brix at harvest:** 28°

**Blend:** 100% Semillon

**Harvest Date:** November 13, 2014

**Aging:** 50% second-year French oak barrels, 50% stainless steel barrels

**Ingredients:** Grapes and sulfur

**Residual Sugar:** 13.2%

**pH/TA:** 3.64 pH / 4.7 TA

**Cases Produced:** 100 (12, 375mL bottles)

**Release Date:** November 2015

**Suggested Retail Price:** \$38/bottle

### Contact:

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