



FOURSIGHT WINES

2015 "Zero New Oak"

Pinot Noir

WINEMAKER'S NOTES:

Our "Zero New Oak" is designed to showcase our estate-grown fruit, on it's own. Aged with no new oak, this wine is all about the bright, red fruit and lively acidity that comes from our Anderson Valley vineyard, Charles Vineyard.

The 2015 Zero New Oak Pinot Noir was fermented with 20% whole clusters (80% destemmed) and 100% wild yeast and wild ML cultures. (We have never inoculated at our winery.) This wine was bottled unfinned and unfiltered.

The 2015 vintage offered low yields but high quality. We reduced the percentage of whole clusters in our fermentations to balance naturally high tannin levels. It will be an excellent vintage, although we don't have much of it.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 14.0%

Barrel Aging: Second-year and -older French oak barrels

pH/TA: 3.64 / 6.1

Ingredients: Grapes, tartaric acid, sulfur dioxide

Suitable for vegetarians and vegans

Price: \$39

Release Date: February 2018

Case Production: 320 (12, 750mL bottles)



Evan Charles Webb samples Pinot Noir for flavor & sugar, pre-harvest...

Contact Info: Kristy Charles, (707) 895-2889, kristy@foursightwines.com