



2020 "Zero New Oak"
Pinot Noir
Charles Vineyard, Anderson Valley

WINEMAKER'S NOTES:

Our "Zero New Oak" is designed to showcase our estate-grown fruit, on its 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 2020 Zero New Oak Pinot Noir was fermented with 30% whole clusters (70% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated at our facility.

All our Pinot Noirs are fermented in open-top vessels, with hand punchdowns. Pressing was done in a gentle, Champagne-style basket press. This wine was bottled unfiltered & unfiltered.

Vintage 2020 started with a dry winter and ended with a warmer-than-average summer. Quantity was down due to frosty weather in the spring. This meant the grapes ripened by late August, when we brought in our first lots of Pinot Noir. We were lucky that our house style of lower alcohols and the early season coincided this way – all our grapes were inside the cellar, fermenting away, by the time any smoke blew in from fires elsewhere in California.



Picking just before daybreak – the coldest time in our part of Anderson Valley.

Due to COVID, we kept our tasting room and hospitality center closed through crush, focusing solely on harvest and winemaking for the vintage. We are thrilled with the resulting wines and believe they show that extra attention we were able to lavish upon them during this very unusual harvest season.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.6%

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

Ingredients: Grapes, sulfur dioxide

Suitable for vegetarians and vegans

Case Production: 319 (12, 750mL bottles)

Release Date: October 2022

Price: \$45

Contact Info:

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