



2012 Charles Vineyard "Clone 05" Pinot Noir

FOURSIGHT WINES

WINEMAKER'S NOTES:

During our first few years as vintners, we discovered that our estate Pommard clone drinks beautifully when aged in newer oak barrels. In 2007 we decided to pull off four barrels and produce a 100% Pommard clone Pinot, aged in 50% new French oak. We now produce this wine annually.

The 2012 Clone 05 Pinot Noir is crafted with the same gentle methods as our other Pinots: hand-harvested, 70% destemmed with 30% whole clusters, hand punch downs, then fermented with wild yeast and wild ML cultures. This wine was bottled unfinned and unfiltered.

The 2012 vintage was as ideal as we've seen in Anderson Valley. In many ways it reminded us of 2007 — the grapes ripened evenly and right on schedule, and no major weather events arrived during summer or harvest. In short, this was a great vintage at Charles Vineyard and for the North Coast in general.

Although we started listing ingredients several years ago (with our 2010 Charles Vineyard Semillon), 2012 is the first vintage that this statement will appear on all our Foursight wines.

Clones: 100% Pommard 05

Alcohol: 13.9%

Barrel Aging: 40% new barrels, 40% second-year — a blend of François Frères and Remond cooperages from Allier, Tronçais and Bertranges forests

pH/TA: 3.74 / 5.7

Ingredients: Grapes, tartaric acid, sulfur dioxide

Cases Produced: 130 (12, 750mL bottles)

Release Date: Fall 2014

Suggested Retail Price: \$49

Contact Info:

Kristy Charles, Foursight Wines

(707) 895-2889, kristy@foursightwines.com



The 2012 Pinot Noirs are darker in color than many of our prior vintages. We do not manipulate color here at Foursight, so the resulting wines truly reflect the vintage.