



FOURSIGHT WINES

2011 Charles Vineyard Pinot Noir

WINEMAKER'S NOTES:

The Charles Vineyard Pinot Noir is our "house style" Pinot, crafted from all four clones grown in our estate vineyard in Boonville, in the Anderson Valley appellation.

Fruit is sorted in the field, then again at the winery. Fermentation bins are filled with 90% destemmed berries and 10% whole clusters. We have never inoculated on-site, using only native yeast and native malolactic strains. Punchdowns were done by hand, and after being pressed in a wooden basket press, the wine was aged in French oak barrels until ready to bottle unfiltered and unfiltered. Because of the very cold vintage, we did not rack the Pinots, instead allowing some fine sediment to remain to increase complexity and mouthfeel.



Fog lingering over Charles Vineyard on a harvest morning.

The 2011 vintage was the coldest that we have farmed since we planted our vineyard. It was a long, cool year that allowed for an especially long hangtime for our estate grapes. Because we are warmer in the summer than the western end of the valley (while colder in the winter), we were able to pick about one week earlier, escaping the early fall rains and bringing in fruit that we were very happy with.

Clones: 777, 114, 115, Pommard 05

Alcohol: 13.7%

Barrel Aging: 40% new, 60% three-plus years old — a blend of Francois Frères and Remond cooperages from Allier, Tronçais and Bertranges forests

pH/TA: 3.71 / 5.8

Cases Produced: 121 (12, 750mL bottles)

Release Date: May 2014

Suggested Retail Price: \$46

Contact Info:

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