



## 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 2013 Clone 05 Pinot Noir is crafted with the same gentle methods as our other Pinots: hand-harvested, 60% destemmed with 40% whole clusters, hand punch downs, then fermented with wild yeast and wild ML cultures. This wine was bottled unfinned and unfiltered.



Clusters of Pommard clone Pinot Noir hang on the vine right before harvest.

The 2013 vintage was the first year of the California drought. It was also a very good year for winegrapes. The season was warm but even, with a mild frost season (rare in Boonville) and plenty of hang time with no impending weather. Fruit quality was excellent. Small berries with thick skins contributed tannin and color.

**Clones:** 100% Pommard 05

**Alcohol:** 14.4%

**Barrel Aging:** 60% new barrels, 40% second-year and -older (Remond cooperage from Allier, Tronçais and Bertranges forests)

**pH/TA:** 3.63 / 6.4

**Ingredients:** Grapes, tartaric acid, sulfur dioxide

**Suitable for vegetarians and vegans**

**Cases Produced:** 125 (12, 750mL bottles)

**Release Date:** January 1, 2016

**Suggested Retail Price:** \$49

### Contact Info:

Kristy Charles, Foursight Wines

(707) 895-2889, [kristy@foursightwines.com](mailto:kristy@foursightwines.com)