



2022 Charles Vineyard Sauvignon Blanc *Charles Vineyard, Anderson Valley*

WINEMAKER'S NOTES:

The 2022 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvignon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our three-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

The 2022 release is 100% Sauvignon Blanc, fermented with wild yeast and wild ML strains. It was aged in stainless steel & neutral French oak barrels, then bottled unfinned and unfiltered.

We give our whites more time to age in barrel and tank than most wineries, to add complexity and gain texture. They are bottled after 10 months, in late summer, alongside our red wines.

All our wines are labeled with ingredients and the statement "this wine is suitable for vegetarians and vegans." The only two ingredients used in producing this wine were grapes and sulfur.

Alcohol: 12.4%

Aging: 26% neutral French oak barrels and the remainder in stainless steel

Ingredients: Grapes and sulfur dioxide

Suitable for vegetarians and vegans

Suggested Retail Price: \$32

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Beautiful Sauvignon Blanc grapes.