

2022 Charles Vineyard Vin Gris of Pinot Noir

WINEMAKER'S NOTES:

Hand-harvested from our estate vineyard, this wine was picked early, when sugars were low, then foot-treaded before being gently pressed in our traditional, wooden basket press.

Fermentation was done with wild yeast and wild ML strains, in neutral French oak barrels,

followed by 10 months of aging before bottling.

Our aim is to make a traditional rosé that is simply picked early, not bled off from our regular Pinot Noir tanks (the saignée method) or made bright pink by the addition of grape juice concentrates. Some vintages are foot-treaded, some are not – the decision is made just before harvest, to make the best wine for the vintage.

Ours is true to the Vin Gris name: gray wine made from red grapes. Simple and delicious.

Alcohol: 13.6% Aging: 100% neutral French oak barrels Ingredients: Grapes, sulfur Suitable for vegans & vegetarians Suggested Retail Price: \$40

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The smallest helpers are often the best treaders.