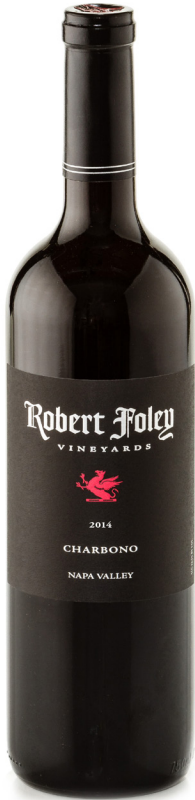


Robert Foley

VINEYARDS



2014 CHARBONO

Charbono is one of the lost grape varieties – almost. Recent reports indicate there are only about 90 acres of this variety in existence, half of this in Napa county. The original cuttings were imported to Calistoga in the Napa Valley from the Savoie region in the French Alps in about 1880. Its original name was Doux Noir, or “soft black,” later called Charbonneau (carbon water). Subsequently, Charbono was wiped out in Europe by the Phylloxera root louse infestation.

Some believed it to be the Italian grape variety Dolcetto but this was proven not to be the case through genetic testing. After repeal of Prohibition in the U.S., Charbono was used by Inglenook for blending with their new Cask Cabernet wines and small amounts were bottled as varietal wine. I tasted the 1968 Inglenook Charbono from cask in 1969 and was inspired to become a winemaker with that taste.

The Charbono shows a rare combination for a California red of thorough ripeness and bright tangy acidity. The beautiful deep, opaque ruby color provides a visual clue to the ripeness, which shows again in aromas of mixed berry fruit jam and vanilla. The full mid-palate is framed with lively acidity that gives way to velvety soft tannin in the finish. This is a very versatile food wine!

SPECIFICATIONS

Wine: 2014 Charbono

Appellation: Napa Valley [Calistoga]

Vineyard: River-bank (rocky) soil creates a dark, extracted wine. Hot days and cool nights – just what Charbono and Cabernet Sauvignon love.

Variety: 100% Charbono

Harvest: Hand picked October 2014

Vinification: Ten-day fermentation, once-seasoned French Oak barrels

Alcohol: 12.8%

Bottled: May 2016

Winemaker: Bob Foley

Retail price: \$38