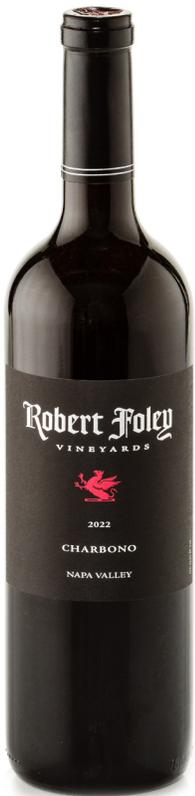


Robert Foley

VINEYARDS



2022 CHARBONO

Opaque purple-red in appearance, this ripe Charbono, aged in neutral barrels for 20 months, offers aromas of mixed berry jelly combining red, black and blue berry elements. Its even mid-palate and super-fine tannin combine with a lively tangy acidity culminating in a long lingering finish. Beautifully balanced and an amazingly light and lively red wine. There's a splash of Syrah and Merlot in this vintage for added complexity.

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 around 1890. Its original name was Douce Noir, or “soft black,” later called Charboneau (carbon water). Subsequently, Charbono was wiped out in France 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 the repeal of Prohibition in the United States, Charbono was used by Inglenook (and also Beaulieu Vineyards) for blending with their Cabernet, 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.

SPECIFICATIONS

Wine: 2022 Charbono

Appellation: Napa Valley [Calistoga]

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

Harvest: Hand picked mid-September 2022

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

Alcohol: 14.4%

Bottled: April 2024

Production: 512 cases

Winemaker: Bob Foley