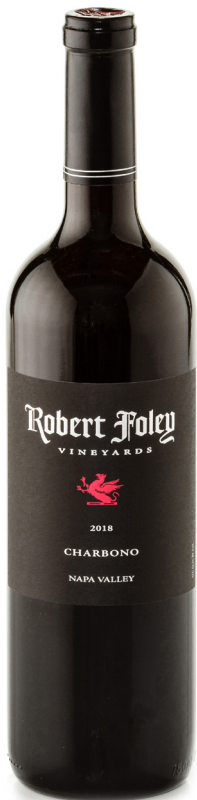


Robert Foley

VINEYARDS



2018 CHARBONO

Very dark and soft as the name indicates: Carbon Water

Ripe raspberry aromas soar from the glass with a hint of must and camphor. A gentle mid-palate carries these flavors, which then resolve in very soft tannins. The lower alcohol level unveils a tangy acidity and thorough ripeness in perfect balance producing a long lingering finish. This is a very versatile food wine.

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.

SPECIFICATIONS

Wine: 2018 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 early October 2018

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

Alcohol: 12.9%

Bottled: August 2020

Production: 840 cases

Winemaker: Bob Foley

Retail price: \$38