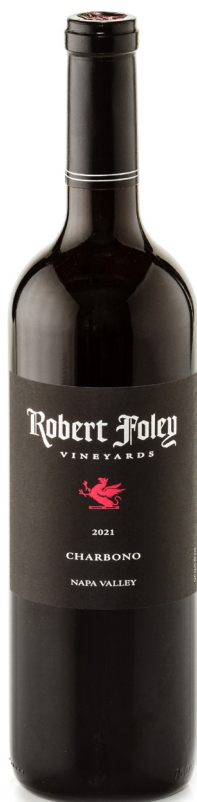


Robert Foley

VINEYARDS



2021 CHARBONO

Red raspberry and mixed berry jelly aromas leap from this bright and fruit-focused Charbono. The medium body is framed with a tangy liveliness that's balanced by lower alcohol. Berry flavors linger in a long finish with very soft and gentle tannin.

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 Douce Noir, or “soft black,” later called Charboneau (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: 2021 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 late-September 2021

Vinification: Ten-day fermentation, 18 months in once-seasoned French Oak

Alcohol: 12.5%

Bottled: May 2023

Production: 362 cases

Winemaker: Bob Foley