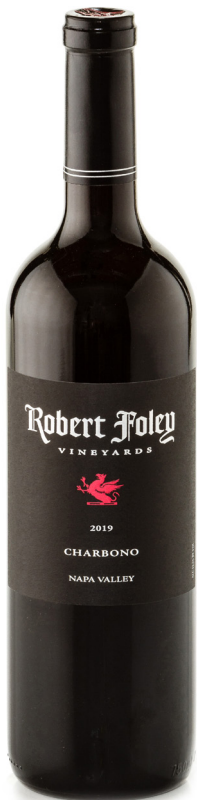


Robert Foley

VINEYARDS



2019 CHARBONO

Opaque and dark purple-red in appearance, Charbono is an amazingly light and lively wine. A ripe berry potpourri with a hint of red rose, the aromatics and flavors burst across the palate carried by delicious natural tangy acidity. The body is medium in weight due to the lower alcohol content, tannins super-fine and texture very soft. One of the few examples of varietal Charbono to kindle the culinary imagination.

Charbono is one of the lost grape varieties – almost. Recent reports indicate there are only about 90 acres of this variety in California, 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: 2019 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 2019

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

Alcohol: 13.6%

Bottled: May 2021

Production: 372 cases

Winemaker: Bob Foley

Retail price: \$42