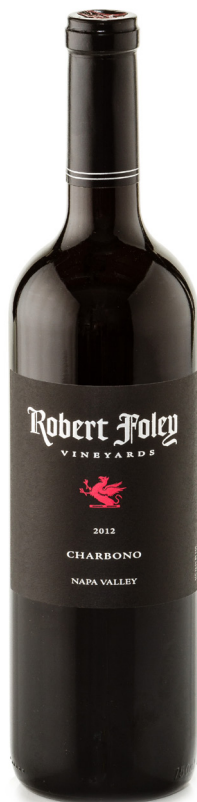


Robert Foley

VINEYARDS



2012 CHARBONO

Charbono is one of the lost grape varieties – almost. Recent reports indicate there are only about 70 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.

This is my personal favorite vintage of Charbono that we have bottled to date. Charbono character of wild berry jam and black fruit pie are well defined. These aromas are lifted and brightened by the natural grape acidity. In this vintage, the full mid-palate balances the tartness of fruit and fine tannins to produce a delicious integration of flavors, weight and texture that resolve in a long finish. Beautiful and age worthy!

SPECIFICATIONS

Wine: 2012 Charbono

Appellation: Napa Valley [Calistoga]

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

Variety: 100% Charbono

Harvest: Hand picked October 2012

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

Alcohol: 12.5%

Bottled: May 2014

Production: 600 cases

Winemaker: Bob Foley

Retail price: \$35