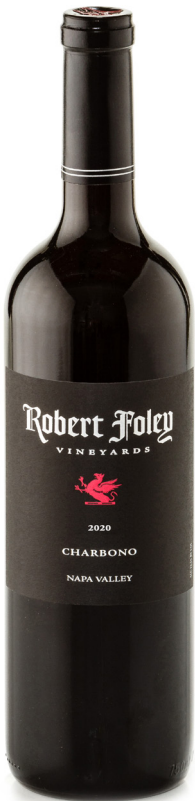


Robert Foley

VINEYARDS



2020 CHARBONO

The aromas exude character reminiscent of raspberry and cassis. The medium body evenly excites the palate with perfect alcohol and natural acid balance. Tannins are very soft, giving this delightfully drinkable Charbono a lingering finish. The varietal character is well-defined, without the confusion of new oak. Very dark and soft as the name indicates: Carbon Water.

We are so thankful to have harvested this fruit two days before the fires of 2020. Our grower took a bottle home from the bottling line and exclaimed it is the best vintage he can remember – and this family has been growing Charbono for more than 100 years.

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: 2020 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 2020

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

Alcohol: 13.2%

Bottled: May 2022

Production: 315 cases

Winemaker: Bob Foley

Retail price: \$42