

**2017 ESTATE CHARBONO:** As we know it in California, Charbono is probably the same as the nearly extinct Corbeau or Charbonneau of France. Quite rare, this varietal likes the warm climate around Calistoga where the resulting wine can be an intense black/purple color accompanied by blueberry and cranberry flavors with an earthy richness which reflects our vineyard's soil." Vince Tofanelli... grape grower, winemaker

"I loved the 2017 Tofanelli Family Vineyard Charbono, and this is a variety you don't see often. Coming from 30-year-old vines (the Zinfandel comes from 90-year-old vines) and 70% destemmed and brought up in 25% new French oak, its deep purple color is followed by a classy bouquet of chocolatey dark fruits, ground herbs and scorched earth. With beautiful minerality, medium body, no hard edges, and a great finish, it's a terrific example of the variety. I would lean toward drinking bottles over the coming 7-8 years, although I suspect it will keep even longer."

93 Points - Jeb Dunnuck

## **VINIFICATION**

Harvest: Hand-harvested early morning September 27, 2017

Must Treatment: De-stemmed direct to open top fermenters, cold soaked 5

days, manual punchdowns, pressed to barrel

tel: 707-942-6504

info@tofanelliwine.com

Barrels: 25% new French oak

Barrel Aging: 22 months, racked two times

Final Blend: 95% Estate Charbono, 2% Estate Grenache,

3% Estate Mondeuse Noir

Bottling Date: July 19, 2019

## THE VINEYARD

Location: Calistoga Appellation, Napa Valley

Acreage: 4.75

Soil Type: 26 Bale Series, Gravelly Loam

Vine Style: Head trained (Gobelet)

Rootstock: St. George

*Irrigation:* None - dry farmed

Philosophy: Organic