



2007 Charbono

Charbono is one of the lost grape varieties - almost. Recent reports indicate there are only about 40 acres of this variety in production, most in Napa, Sonoma and Mendocino counties. 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 there was Deuce Noir or "sweet black" and later called Charbonneau. Subsequently, Charbono was wiped out by the Phylloxera root louse infestation in Europe. 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 United States, 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. Full circle, the 8-acre block of Charbono that is our grape source, grown by Gary and Ginny Heitz near Calistoga is also the same vineyard that produced those inspirational Inglenook wines years ago

Deep purple color, this vintage combines intensity and elegance. Aromas suggest fresh berries and vanilla and these flavors burst on the palate with a lush middle. Elegant fine tannins resolve in a soft and lingering finish. A subtle fruit bomb which will pair with any food imaginable.

