

artezin

CHARBONO

NAPA VALLEY



2008 Charbono originally hails from the Savoie region in the French Alps, where it is now almost extinct. Mystery surrounds Charbono—it was once thought to be the same as Dolcetto from Piedmont, which was later proven to be false. In California, less than 100 acres remain, more than half in the north end of Napa Valley.

WINEMAKER NOTES

Our 2008 Artezin Charbono is dark vermilion red with violet hues. The aromas are of dark fruits, including fig, black currant, cassis and caramel. The flavors are similar, with licorice, vanilla bean and a dusty earthiness. The texture is velvety and coating, leading to a silky finish with a slight youthful grip. This very approachable wine, similar in many ways to a Petite Sirah, pairs well with hearty fare, including winter dishes, full-flavored meats, venison, osso bucco and sharp, strong cheeses. We suggest serving this wine at 65°.

2008 VINTAGE

The 2008 vintage was excellent for Charbono. The summer was not too hot and the grapes matured slowly and evenly. The yield generally was low due to a hard spring freeze that killed many flower clusters. The remaining fruit developed extra concentration and flowers. The slow, even maturity, coupled with a lighter crop, made for an excellent vintage.

Randle Johnson
Randle Johnson, Winemaker

Blend: 97% Charbono,
3% Petite Sirah

TA: 0.54g/100mL

pH: 3.96

Alc.: 12.9%

Cooperage: 100% French Oak
2 year old barrels

Harvest Date: October 15, 2008

Bottling Date: December 2009

VINEYARD NOTES

This Charbono vineyard is one of Napa Valley's hidden treasures. Planted in the 1940's shortly after the repeal of Prohibition, it became one of the mainstay vineyards for the famous Inglenook Charbonos. It has survived the test of time and is truly one of Napa's heirloom sites. It is farmed by Melvin Cooke of Cooke vineyard, who takes great pride in farming the ranch using minimal input. We are very fortunate to receive these exotic grapes to create this wine.

