



Jacob Franklin

2007 CHARBONO
NAPA VALLEY

Harvest Dates:	9/5 and 9/15
Grape Source:	Beaulieu Vineyard and Naggiar Vineyard
Blend:	86% Charbono and 14% Barbera
Harvest Brix:	24.0° and 24.2°
Maceration:	15 days non-inoculated
Aging:	10 ½ months in French and American Oak (20% new)
pH:	4.05
TA:	0.52 g/100ml
Alcohol:	13.8%
Production:	412 cases (12 pack – 750mL)
Release Date:	March 2010

Tasting Notes:

This little known varietal is found almost exclusively in California, dating back to the 1880s. With only around 80 total acres planted for the entire state, it is not surprising that many have never heard of - let alone tasted - this bold beauty.

Our 2007 Charbono is deep purple, almost black in color with brooding aromas of blackberries, blueberries, and cassis accented by nuances of black olives and wild plums. On the palate, it is full-bodied with bright flavors of black raspberries, currants, and a hint of tobacco and black pepper. This wine is texturally dense on the palate with lively acid and a sturdy core structure.

Try this wine with grilled steaks, lamb, roasted game and hearty meat or vegetable ragouts and curries. Also pairs nicely with sharp, aged cheeses.

This wine is drinking well now and definitely benefits from decanting. Its refinement will develop nicely over the next 5 to 10 years.

