



2015 Calistoga Napa Valley Charbono

The Charbono grapes for this wine were sourced from two famed vineyards located here in Calistoga. The first, the Frediani Vineyard, was planted back in the 1920s which produces low yields with the ultimate in flavor concentration. This vineyard, on a former river bottom, gives the wine complexity and waves of flavor. The second vineyard, the Meyer Vineyard, which is right down the road here in Calistoga, thrives in our Calistoga heat and the 50+ year old vines produce dense fruit flavors with richness and tannin. We are once again excited about the Charbono and know our customers will be, too, as it is one of our most sought-after wines.

Upon first swirl, the nose the wine has a complex bouquet that includes cherry compote, wild berries, leather and some smokiness. The deep and intense purple color may fool you as on the palate it is medium-bodied and well balanced with nice acidity for eating with food and definitely not heavy or over-the-top. Flavors of tart cherries, plum and dried spices lead to a lengthy finish. This wine at 13.6% alcohol is flavorful and yet perfectly balanced which makes for one savory and seductive wine for your drinking pleasure tonight. The grapes from both lots were destemmed into a small open-topped fermenter and punched down twice daily by hand. After primary fermentation the lots were blended and then racked into 32% new American oak and 68% two and three year old American oak barrels.

The wine was aged in barrel for 16 months. **305 cases produced**

Vintage	2015
Wine Type	Red
Varietal	100% Charbono
Appellation	Calistoga-Napa Valley
Alcohol	13.6%
Cases	305
Barrel Aging	17 months in 32% new American Oak, 68% 2 & 3 year old barrels

August Briggs Winery

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