



2016 Calistoga-Napa Valley 'Frediani Vineyard' Charbono

Charbono is one of the rarest grape varieties in California, with only 86 acres planted. About half that total is here in Calistoga and we believe we source the best grapes from our neighbors here in Calistoga, the Frediani family. As Charbono is one of the last varieties to be harvested, as it needs plenty of time on the vine to ripen fully and can often times give the resulting wine rich fruit complexity and a full, rich body.

Planted back in the 1920s, the Frediani Charbono vineyard produces low yields with the ultimate in flavor concentration. The intoxicating aromas include sour cherry, spice, some roasted oak, and a hint of leather. On the palate it is medium- to full-bodied, well balanced with medium tannins that extend the flavorful finish.

At harvest, the sugar was 23.8 brix with a total acidity of 0.48 g/100 ml and a pH of 3.85. The grapes were destemmed into a small open-topped fermenter and punched down twice daily by hand. The barrels used were 25% new American oak and 75% two and three year old American oak barrels. The wine was aged in barrel for 15 months. It was bottled without fining or filtration. **176 cases**

For questions about our wines and their availability, please call or fax:

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