



2018 Charbono Calistoga-Napa Valley

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 town, the Frediani family. Planted back in the 1920s, the Frediani Charbono vineyard produces low yields with the ultimate in flavor concentration. Charbono was the last grape varietal we picked in 2018 as it finally attained full flavor development and great balance. This is one for the ages!

On the nose the wine has a complex bouquet that includes a unique spice character (maybe sassafras or anise?) dark cherries, and dark berry fruit. On the palate, it is medium- to full-bodied, well balanced with acidity for food. It has flavors of boysenberry and chocolate with a dry finish that has hints of rose petal. It can also be enjoyed with sheep's milk cheese and salami as well as penne with pork meatballs. This is truly a special wine from a special vineyard! **200 cases**

Vintage	2018
Wine Type	Red
Varietal	100% Charbono
Appellation	Napa Valley
Alcohol	13.7%
Cases	200
Barrel Aging	18 months in 100% 2 & 3 year old American & French oak barrels

August Briggs Winery

1307 Lincoln Ave., Calistoga, CA 94515 * 707-942-4912 * www.augustbriggswinery.com