



## 2006 Charbono Napa Valley

Harvest Dates:	9/25, 10/9 and 10/16
Grape Source:	Beaulieu Vineyard, Naggiar Vineyard & Rossi Vineyard
Blend:	82% Charbono, 12% Barbera and 6% Valdiguié
Harvest Brix:	26.7°, 24.2° and 21.2°
Maceration:	15 days non-inoculated
Aging:	10 ½ months in French and American Oak (20% new)
pH:	4.25
TA:	0.34 g/100ml
Alcohol:	13.2%
Production:	401 cases (750 ml)
Release Date:	September 2008

### **Tasting Notes:**

This is our premier release of Jacob Franklin Charbono and we think you are going to enjoy this wine as much as we do! 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 2006 Charbono is deep, almost black in color with distinctive aromas of black cherries, plums and black olives accented by nuances of leather, violets and lavender. On the palate, it is full-bodied with bright flavors of black raspberries, cocoa, currants, and a hint of tobacco and black pepper. This wine is texturally dense on the palate with good acid/tannin balance.

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.