

# TOFANELLI

**2009 CHARBONO:** A food wine, par excellence. Lovely floral scents of wild rose and carnation combine with dusty blueberry, a vanilla-laced berry pie and yeasty dough aromas. Tar, pencil lead and a mineral component add complexity to the mouth-coating dark berry and black plum character at the wine's core. Its elegant finish is framed by a nice bright acidity. Drink now and through 2026.

Alcohol: 14.4%  
Case production: 292  
pH: 3.89  
Acidity: 5.9 g/L

## VINIFICATION

|                       |  |
|-----------------------|--|
| <i>Harvest</i>        | <i>handpicked September 19 &amp; 22, 2009</i>  |
| <i>Yeast Addition</i> | <i>none (native wild yeast present on grape skins)</i>   |
| <i>Must Treatment</i> | <i>de-stemmed (no crusher rollers) into open-top fermenters; cold soaked 5 days, manual punch downs twice daily; pressed to barrel</i> |
| <i>Barrels</i>        | <i>15% new French oak; 85% 2-4 year old French oak</i>   |
| <i>Barrel Aging</i>   | <i>18 months, racked two times</i>   |
| <i>Final Blend</i>    | <i>100% Estate Charbono</i>  |
| <i>Bottling Date</i>  | <i>March 16, 2011</i>  |

## THE VINEYARD

|                   |  |
|-------------------|--|
| <i>Location</i>   | <i>Dunaweal Lane, 1 mile south of Calistoga, Napa Valley</i> |
| <i>Acreage</i>    | <i>26</i>  |
| <i>Soil Type</i>  | <i>Bale Series, Gravelly Loam</i>                            |
| <i>Vine Style</i> | <i>Head trained (Gobelet)</i>                                |
| <i>Rootstock</i>  | <i>St. George, 1103 Paulsen, 110 Rupestris</i>               |
| <i>Irrigation</i> | <i>None - dry farmed</i>                                     |
| <i>Philosophy</i> | <i>Organic</i>   |