

TOFANELLI

2008 CHARBONO

What a gem. Deep garnet atop black velvet. Opens with exotic combinations of cassis, almond, dried rose petal, baking spices and lupin ... and continues with black cherry juice, fig, black plum, wet stone, pencil lead, tobacco and tar. Superb tannin integration and a clean minerality carry this wine to a lovely, toasty, mocha-laced finish. Drink now and through 2026.

Alcohol: 14.4%
Case production: 219
pH: 3.83
Acidity: 5.9 g/L

VINIFICATION

<i>Harvest</i>	<i>handpicked September 9, 2008</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 4 days, manual punch downs twice daily; pressed to barrel</i>
<i>Barrels</i>	<i>20% new French oak; 80% 2-4 year old French oak</i>
<i>Barrel Aging</i>	<i>22 months, racked three times</i>
<i>Final Blend</i>	<i>3% Estate Petite Sirah and 2% Estate Grenache added</i>
<i>Bottling Date</i>	<i>August 17, 2010</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 Rupestrus</i>
<i>Irrigation</i>	<i>None - dry farmed</i>
<i>Philosophy</i>	<i>Organic</i>