

# TOFANELLI

FAMILY VINEYARD

**2007 CHARBONO:** One of the finest examples of Charbono on the market, dedicated fans of this rare varietal will be very pleased. Aromatic layers include wild blueberry syrup, warm short bread and ultra ripe peach, along with sweet hints of wisteria and pipe tobacco. Incredibly black in the glass, this wine has a super round mouth feel framed by firm tannins. Subtle flavors of black cherry juice and candied apple freshen the palate while toasty oak layers lengthen the overall silkiness. A meaty, chewy finish will invite you back for more...

Drink now, and if you can, lay down a few bottles for your grandchildren. This wine should be impressive for 15 years or more. Pairs deliciously with soft, fragrant cheeses such as Italian Dolce Gorgonzola.

Alcohol: 14.5% - Case production: 226

## VINIFICATION

<i>Harvest</i>	<i>handpicked September 8 &amp; 12, 2007</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>10% new French oak; 90% 2-4 year old French oak</i>
<i>Barrel Aging</i>	<i>20 months, racked four times, no fining</i>
<i>Final Blend</i>	<i>1% Estate Petite Sirah added</i>
<i>Bottling Date</i>	<i>May 3, 2009</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>