

TOFANELLI

FAMILY VINEYARD

2005 CHARBONO: Blueberry pie, miniature carnations and sweet pipe tobacco, with a hint of Good & Plenty candy describe the aromatics of this wine. On the palate, black plum, cherry, and a bit of vanilla bean and cedar chest weave their flavors together. The clean acidity is reminiscent of an Italian dolcetto, inviting food and another sip. Drinking well now, this wine should age wonderfully for the next 10 to 15 years.

Alcohol: 14.1% Case production: 433

VINIFICATION

<i>Harvest</i>	<i>handpicked September 30th & October 6th, 2005</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>16 months, raked five times</i>
<i>Bottling Date</i>	<i>February 16, 2007</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>