INIZI WINES

2016 Charbono | Calistoga, Napa County



Varietal: 100% Charbono

Vineyards:

Our Inizi Charbono vineyard is owned and farmed by Heitz Bros Vineyards. Although the property has been in the Heitz family for generations the vineyard remains unnamed. We affectionately call it "Flynnville". Flynnville is what many Napa Valley locals call the southern Calistoga area. The vineyard itself is 1.5 acres of 40+ year old head trained, dry farmed vines.

Yield: 3.5 tons/acre

Vintage:

Here on the North Coast our season started with a warm spring and above average rainfall. Flowering and set took place without any issues as spring transitioned into a moderate summer with several above average temperature days in August which accelerated ripening and allowed harvest to be completed before abundant rain began falling in mid-October. The result was a near-normal harvest tonnage volume, excellent quality, ideal brix with low pH, and great cellaring potential.

Fermentation:

The grapes were hand sorted, de-stemmed, and dumped into an open-top fermenter whole berry, with 15% whole clusters. Whole cluster helps in many ways. It provides lighter, brighter expressions of fruit along with helping kickstart our native ferment.

Cooperage & Aging:

The wine was aged in 30% once used French Oak barrels and 70% neutral French Oak barrels for 10 months.

Sensory Notes:

The color on this particular vintage is insane. Purple/black in color, the hue suggests a big tannic beast of a wine but the opposite is true. It's soft, lush, and approachable. The aromatics are intense to say the least. They fill the glass with wild blueberry, fresh pipe tobacco, and sweeten vanilla whipped cream. This wine will easily age for 10+ years.

Harvest Dates: October 20th Winemaking Team: John and Kirsti Harley Viticulture Team: A.J. and Jen Filipelli

Bottling: August 2017 Production: 125 cases Final Technical Information:

pH: 3.6 **TA**: .68 **Alc**: 13.4% **RS**: <0.05 g/L