

2015 INIZI Charbono | *Calistoga, Napa Valley*

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- Warm weather in February and early March caused spring to come early in 2015, bud break occurred 2-3 weeks early. This was followed by below average temperatures in April and early May while vines were flowering causing poor fruit set. This was Nature’s way of naturally reducing yields on the North Coast after the three years of record harvests. A warm summer and light crop resulted in an early harvest and excellent quality.

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.

Harvest Dates: October 5th, 2015

Winemaker/Owner: John Harley

Viticulturist/Owner: A.J. Filipelli

Vineyard Owner: Mark Heitz

Cooperage & Aging: The wine was aged in 30% once used french oak barrels and 70% Neutral french oak barrels for 10 months.

Bottling: August 2016

Production: 125 cases

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 and will be peaking around 2020.

Final Technical Information: pH: 3.68 TA: .68 Alc: 13.4% RS: <0.05g/L

