

# 2017 INIZI Rosé of Charbono | Calistoga, Napa Valley

**Varietal-** 100% Charbono Rosé

**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:** 3.25 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:** After hand sorting and destemming the grapes were allowed to rest for 4 hours. This 4-hour cold soak allows the juice to pick up color, tannin, and flavor. After the 4 hour soak the juice was transferred off its skins to neutral French oak barrel for fermentation. After primary fermentation was complete MLF was halted and the barrels were stirred once a week until the desired roundness was reached.

**Harvest Date:** September 28th, 2017

**Winemaker/Owner:** John Harley      **Viticulturist/Owner:** A.J. Filipelli

**Vineyard Owner:** Mark Heitz

**Cooperage & Aging:** The wine was fermented and aged in 100% Neutral French oak for 5 months.

**Bottling:** January 18th, 2018

**Production:** 25 cases

**Sensory Notes:** Light, Clean and Refreshing. This soft pink Rosé of Charbono is a perfect wine for the spring through fall months. It shows strong aromas of Hibiscus Flower, salted Melon and Fresh Cranberry. Its acid is tight and focused but the finish lingers and rewards the drinker with a full and creamy finish.

**Final Technical Information:**

**pH:** 3.36   **TA:** .65   **Alc:** 13.5%   **RS:** <0.05g/L

**Suggested Retail Price:** \$24.00

