

HARRINGTON



2012 Charbono, Fratelli Vineyard, Santa Clara Valley

Vineyard:

Located on a gravelly riverbank of the Uvas Creek in the Santa Cruz Mountains, the Fratelli Vineyard is a perfect site to grow wine grapes. Native California grapes were already well-established along Uvas Creek when the first Missionaries arrived, hence the name "uvas", which is "grape" in Spanish. These well-drained, sand and stone soils, coupled with the warm days and cool nights of the region create ideal circumstances for Charbono to thrive.

Variety:

Charbono was brought to California by settlers in the 1800s and was planted extensively throughout the state, most notably in the Santa Clara Valley. Now rare in state with only 80 acres of Charbono under cultivation, most Charbono is blended into larger lots to improve color and flavor.

Charbono has been genetically matched to Corbeau, an uncommon French grape variety from the French region of Savoie. Also known in France as Charbonneau.

Descriptors:

wild berries, clove, exotic spice, tobacco leaf, smoke, blueberry, black cherry, mulberry, plum sauce, cassis, earth, leather notes.

Winemaking:

Harvest: September 22, 2012

Brix: 20.9

TA: .78

pH: 3.56

Alcohol: 14.1%

Yeast: Native yeast

Cases produced: 66

Bottled: June, 2013

small lots

neutral oak

no temperature manipulations

no filtration, no fining

racked once to bottling tank

minimal sulfur additions