We’ve been making Charbono for over two decades, although never making a big deal about it. It’s an arcane Savoie-region grape variety, one we have been sourcing from a small grower in El Dorado (and his two different clones) since 1999. We’ve generally used a little bit in blending our Barbera, due to the Charbono’s deep color. On its own it might best be described as dark and brooding. Flavor-wise it walks a fine line between savory and fruity. Texture-wise the wine has a firm and moderately tannic finish, verging on austere. Once we had the 2015 vintage in barrel, we knew we had to bottle it on its own. Well, *almost* on its own. We blended ~10% of bold mountain Syrah to temper its innate Charbono-ness and to soften it enough to enjoy in this lifetime. It has subtle herbal, spice and leather aromas; combined with flavors of green fig and black plum. With its muscular structure, it is a perfect wine to accompany robust fare like game, roasted meats or hearty stews.