HAYFORK Charbono

CATEGORY: Unexpected Reds



HISTORY

Hayfork strongly believes that the hands of the farmer in the field lay the foundation necessary to produce a quality wine and they are proud to be a family whose past is deeply rooted in the soils of the land and valley.

The Lewelling's farming heritage runs deep and began when John Lewelling, a horticulturist by trade, settled the St. Helena family ranch in 1864. Whether growing walnuts, prunes, pears or grapes, the Lewelling family has been continuously farming their land for six generations.

100% Charbono Heitz Family Ranch Vineyard Calistoga, Napa Valley 13.4% Alc by Vol



VINTAGE

RAINFALL: Average is 27 inches per year.

BLOOM: May

WEATHER: A long growing season marked by sunny, warm and dry days followed by cool evenings.

HARVEST DATES: October 1 **GRAPES:** Average Brix 24



SITE

The Heitz Family Ranch Vineyard located in the northern Napa Valley, on the valley floor but nestled against the western hills of Calistoga. A bed of alluvial soil at the base of the Mayacama range.

ELEVATION: 300 ft.

SOILS: Alluvial, gravelly loam **VINES:** Planted in the 1980s

Pack Size: 12/750ml **SRP:** \$35

BOTTLING DATE: 08/22

The Hayfork Charbono is sourced from the sustainably farmed, century old Heitz Family Ranch vineyard, where the Heitz family has been growing Charbono since 1904. This wine is full bodied with deep color and moderate acidity, and it is inherently balanced and surprisingly complex for a wine without new oak. Charbono is easy and approachable but has layers of earthy tannin and generous flavors of wild raspberry, black plum, and bay laurel.

WINEMAKING & TECHNICAL DATA

BARRELS: Neutral oak barrels.

AGING: 10 months