
2018

CHARBONO

HAVESTED:

Oct 30th and Nov 7th

BRIX: 21.75

pH: 3.60

FERMENTED: 9 and 8 days

BOTTLED

December 17th, 2020

PRODUCTION: 164 cases

ALCOHOL: 13.2%

Originally from the alpine vineyards of the Savoie in eastern France, it is now mostly grown in Napa Valley. In 2019 there were only 77 acres planted in the whole of CA. 9 of which is planted in SLO County and 1.8 of which is planted on our hillside here in Paso Robles. Plummy tarty fig notes are present. Don't let the dark color fool you, this is light bodied enough to pair with any food. In fact, egg foo young is our recommended pairing for this 2018 vintage.

AGING:

Barrel aged for 25 months in a mix of new and old French oak. Allowing for those smoky and vanilla flavors. This is a lower tannin wine, which makes for a younger drinking wine. However, textbooks say to age for 10 years. Good for drinking now with rich foods, but best to wait another year. Drink Spring 2022 to 2028.

EGG FOO YOUNG

We have always loved to try new recipes. This recipe is a mash up between a recipe from the website *The Woks of Life* and an egg foo young recipe Carol has had forever, from back when we used to hand write recipes on recipe cards and store them in little boxes. We liked bits of both recipes, so we took from each and made a new recipe. We add this recipe to the repertoire of dishes that pair with Charbono. Enjoy!

Directions:

Start with the gravy. In medium saucepan, heat 1 Tbsp oil over medium heat. Add 1 tbsp of flour to make a roux and cook 15-20 seconds. Stir in turmeric, paprika, garlic and onion powder. Let fry for 15 seconds and whisk in the chicken stock.

Bring mixture to simmer, and add in soy sauce, oyster sauce, sesame oil and pepper to taste. Simmer to allow to thicken. Mix cornstarch with 1/4 cup of chicken stock and add into gravy. Add salt or more soy sauce to taste. Cover and set aside.

Set an 8 in skillet over high heat for 30 seconds. Pour in 1 tbsp oil and coat pan. Heat another 30 seconds then add in pork. Stir fry 1 min until cooked through. Transfer to plate.

Beat eggs in a bowl with a fork until well combined. Add pork, sprouts, onion, and mushrooms. Heat pan over high heat add 1 tbsp oil and coat pan. Reduce to low heat and pour in 1/4 cup egg mixture. Let cook 1 minute or until lightly browned. Turn pancake over and cook 1 minute. Transfer to heatproof platter and cover. Continue with remaining mixture. Serve with sauce poured over each pancake and garnish with green onion.

INGREDIENTS:

FOR THE PANCAKES:

1 cup bean sprouts
6 fresh mushrooms,
cut into 1/4 inch dice
1 medium onion
10 oz roast pork, diced
1/4 cup vegetable oil
6 eggs

FOR THE SAUCE:

1 tbsp vegetable oil
1 tbsp flour
1/2 tsp turmeric
1/2 tsp paprika
1/8 tsp garlic powder
1/8 tsp onion powder
3 1/4 cups low sodium
chicken stock
2 tsp soy sauce
1 tbsp oyster sauce
1/2 tsp sesame oil
1/4 tsp white pepper
1/4 tsp cornstarch