



## *Fratelli Perata Winery*

### **2019 Charbono**

**HARVESTED:**

Oct 28th, 2019

**Brix: 22.2 pH: 3.35**

**BOTTLED**

August 12th, 2022

**PRODUCTION: 95 cases**

**ALCOHOL: 12.8%**

Charbono was first introduced to California by Inglenook in 1941. Still produced by Inglenook in the 1970s, it became Carol's first favorite. This is the primary reason we produce it. There are only about 75 acres of this varietal planted in all of California. We are proud to have our couple acres of it here in Paso Robles. This vintage profiles with a rich fruity note of plum, fig and spice with a dose of French oak coming through.

**AGING:**

Textbooks will tell you to age this wine for at least 10 years. Joanne will tell you it drinks great young! Give it a few months to mellow from bottling and begin drinking in the Spring of 2023. If you would like to lay it down, age until 2026.