

CHARBONO



Called by a variety of names around the world like Douce Noir, Bonarda, and Corbeau, our 2017 Charbono exemplifies this near 3,000-year-old grape varietal. Charbono originally hails from eastern France and is also widely planted in Argentina.

Here in California, Charbono grows predominantly in the northern part of the Napa Valley around the town of Calistoga. Grapes for Luna's wine come from old head trained vines, meaning the grapes grow like a woody bush without any trellising or wires. This unique varietal is known for its firm tannin structure and naturally low alcohol.

EXPECT NOTES OF

Aromas of bright pomegranate dominate the nose, with light notes of dark caramel in the background. Dried cherry flavors accompanied by a strong backbone of dark cocoa powder tannins.

APELLATION

Napa Valley

BLEND

98% Charbono, 2% Merlot

VINIFICATION

One-third whole cluster fermentation with only 20% new French oak for 20 months

PRODUCTION

166 Cases

PAIRING

Hearty enough for beef, lamb and pork, yet light enough to pair with chicken and seared salmon, soft and mild cheeses

BOTTLE

\$60

LUNAVINEYARDS

20
17