

KIVEL STADT CELLARS

2015 Native Son - Charbono

AVA: Mendocino County

Vineyard: Venturi Ranch

Case production: 196

Bottling date: August 2016

Release Date: Oct 2016

Alc: 13.2%

Winemaker's notes

A unique varietal, Charbono was widely planted all over California in the beginning of the 20th century. While it has been ripped out or grafted in favor of varietals in higher demand, there is a small amount remaining in the North Coast. 50% of the grapes are thrown into an open top fermenter whole cluster, the other 50% are crushed, de-stemmed, and thrown on top. The whole clusters on the bottom give the wine a semi carbonic maceration, which minimizes tannin extraction on this notoriously tannic grape. The wine has a vibrant color as a result, and explodes out of the glass. The 2015 growing season was marked by extremely low yields and an early harvest but fruit quality was exceptional.

Vineyard Sources

Venturi Vineyard – Charbono – Mendocino County (Ukiah) – We were lucky to stumble on this 2 acre block of Charbono at a ranch from which we source many other varietals. Larry Venturi's Grandfather planted this ranch in the early 1900s. While much of it was grafted or ripped out the Charbono that remains was part of the second planting that Larry's father did right after World War II. At one point the Venturi's were one of the largest growers of Charbono in the state. These vines were planted in 1946, are certified organic, dry farmed and head trained. The Charbono fares beautifully in the hot Mediterranean climate in Potter Valley, a varietal very well suited to such hot days. This is always the last lot to be picked and even with all of that hang time, still comes in at under 22 brix.