



MAGNANIMUS
WINE GROUP



TALMAGE COLLECTION

2006 TALMAGE CHARBONO



process | SUSTAINABLY FARMED

grapes | 100% CHARBONO FROM VENTURI VINEYARDS

alcohol | 14.5%

pH | 3.85

T.A. | 4.2 GRAMS/LITER

production | 246 CASES

Many wine historians believe the Charbono varietal originated in France's Savoie region, and others consider it identical to Italy's Dolcetto grape from Piemonte. Charbono—whose Latin root means “maker of wood coal”—eventually made its way to California in the late 19th century and was all but forgotten until now. Its current revival is attributed in part to Slow Food's efforts to preserve the heritage grape. Grown and produced in very limited quantities, this unique varietal is classically an opaque purple with dark fruit aromas, enjoyed by the lucky few that find it.

We source our Charbono from Venturi Vineyard's ninety-year old vines. Charbono thrives in hot days, cool nights, and long growing seasons. Perfectly situated to inland Mendocino County's Ukiah Valley, Charbono is often the last grape to ripen.

Our Talmage Charbono's distinctive plum and berry aromas are nuanced with spice and tar. Well-integrated tannins provide a rich texture and long finish to this full-bodied and age-worthy wine, expected to develop for many years to come.

We age our Charbono in French oak barrels for fourteen months.