

# FOLK MACHINE

2023 CHARBONO, SUISUN VALLEY



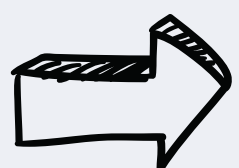
## Cellar

This vintage was 100% destemmed, fermented with naturally occurring yeast, and aged in neutral oak barrels.



## Babcock Vineyard

This tiny less than 2 acre vineyard is Brian Babcock's backyard. There are chickens and kids running around, a small jungle gym, and strangely, Charbono vines. Farmed organically, but not certified.



## California Charbono

Also known as Bonarda or less commonly Douce Noir, Charbono is very old grape variety with only about 75 planted acres in California.



Brian Babcock gave me a random call back around 2013 saying he heard I was the kind of winemaker that might be interested in some Charbono. I responded that in fact, I was exactly the kind of winemaker that was definitely interested in Charbono and so began our relationship with Brian Babcock and Charbono.

What we like is that it ripens slow and holds acid even in warmer weather areas like Suisun Valley. The wine is very dark in color, but drinks like more of a welterweight making it a great food wine.

Charbono is also on Slow Foods' Ark of Taste. To preserve the variety, we have to drink it!

KL



pH - 3.63



TA - 6.0



EtOH - 11.9%



304 cases produced

## LANDON DOWLEN

is an amazing designer and illustrator, one of our dearest friends for over 30 years, and a constant collaborator. Originally from Santa Rosa, but residing in Portland, OR



FOR THE PLANET  
— MEMBER —