



## 2019 FAVIA CARBONE CHARDONNAY COOMBSVILLE NAPA VALLEY

IT IS SUCH A PLEASURE TO RELEASE THE NEWEST VINTAGE OF OUR CARBONE CHARDONNAY, NAMED AFTER THE BROTHERS WHO ORIGINALLY PLANTED THE VINEYARDS AND BUILT THE WINERY THAT NOW IS OUR HOME. THIS YOUNG WINE SHOWCASES ALL THAT WE LOVE ABOUT THIS VARIETY: FOCUSED ENERGY, PALATE INTENSITY, AND A RUSH OF FLAVORS OF GREEN APPLE, PEAR SKIN, CITRUS, AND ALMOND CAKE. TIME IN THE GLASS HELPS TO UNFURL ADDED LAYERS OF FLAVORS AND AROMAS—LEMONGRASS, VANILLA BEAN, WET SLATE, AND CORIANDER.

THE GREEN AND GOLDEN FRUIT COMES FROM THIRTY-TWO-YEAR-OLD VINES, ORGANICALLY FARMED AND CAREFULLY HARVESTED BY HAND. WHOLE-CLUSTER PRESSED, THE JUICE IS FERMENTED IN BARREL, WITH ONLY A SMALL PERCENTAGE OF NEW FRENCH OAK. WE DISCOURAGE THE MALO-LACTIC FERMENTATION TO PRESERVE THE VIBRANT NATURAL ACIDITY, PULLING THE WINE TOGETHER WITH A NARROW FOCUS. AGING ON THE LEES FOR TEN MONTHS, WITH *BÂTTONAGE*, BROADENS THE MOUTHFEEL AND ADDS LENGTH. IN THE END, THIS COMBINATION MAKES FOR A WINE THAT IS COMPELLING AND HARD TO RESIST.

100% CHARDONNAY  
560 CASES PRODUCED

## 2018 FAVIA CARBONE CABERNET SAUVIGNON NAPA VALLEY

LONG BEFORE OUR ARRIVAL, IN THE EARLY DAYS OF NAPA VALLEY VITICULTURE, THREE BROTHERS SETTLED IN WHAT IS NOW KNOWN AS COOMBSVILLE. ANTONIO, LORENZO, AND NICOLA CARBONE WERE THE FIRST ITALIAN IMMIGRANTS TO INHABIT THIS QUIET, ROLLING AREA EAST OF THE CITY OF NAPA, CULTIVATING THEIR FIRST CROPS IN 1872. THEY PLANTED GRAPES ON THE HILLSIDES, AND ON THE FARM AROUND THEIR HOMESTEAD PLANTED FRUITS AND VEGETABLES IN ABUNDANCE. BY 1886 THEY HAD CONSTRUCTED AT LEAST ONE RESIDENCE, AS WELL AS A STONE CELLAR THAT STILL REMAINS. THE PROPERTY BECAME KNOWN AS THE ANTONIO CARBONE WINERY AND ITALIAN GARDENS.

WE ARE INCREDIBLY LUCKY TO HAVE PAINSTAKINGLY RESTORED THE OLD RESIDENCES, WINERY, ORCHARDS AND GARDENS, AND NOW CALL THIS HOME TO OUR FAMILY AND TO FAVIA WINES. DRAWING FROM THE SAME VINEYARD BLOCKS WE'VE WORKED WITH FOR NEARLY FIFTEEN YEARS, WE ARE HONING OUR CRAFT WITH EACH SEASON, AND WE COULD NOT BE CLOSER TO THE WINES THAN WE ARE NOW, LIVING ABOVE THE BARREL CELLAR.

WITH A NOD TO THE PAST, AND WITH AN EYE TOWARD CONTINUING OUR STORY, WE ARE INCREDIBLY HAPPY TO RELEASE THE LATEST VINTAGE OF CARBONE, A WINE THAT CELEBRATES THE HISTORY AND PROMISE OF THIS PROPERTY. THE 2018 VINTAGE IS A BLEND OF 75% CABERNET SAUVIGNON, 24% CABERNET FRANC, AND 1% PETIT VERDOT. THE FIRST VINTAGE TO SAY "CABERNET SAUVIGNON" ON THE LABEL, IT MAINTAINS THE EXCITEMENT AND COMPLEXITY OF THE PREVIOUS OFFERINGS, WITH THE CABERNET FRANC STRIKING A CHORD OF RICHNESS, DEPTH, AND SPICE. THE CABERNET SAUVIGNON BRINGS A CORE OF BLACK FRUITS, CASSIS, STRUCTURE AND POWER. OVERLAID ARE MANY LAYERS AROMATIC AND TEXTURAL COMPLEXITY—ASIAN SPICE, LICORICE, AND DRIED WHITE FLOWERS. SOURCED FROM OUR FAVORITE VINEYARDS IN BOTH COOMBSVILLE AND OAKVILLE, AGED FOR SIXTEEN MONTHS IN FRENCH OAK BARRELS, AND BOTTLED WITHOUT FINING AND FILTRATION, IT IS A FANTASTIC INTRODUCTION TO OUR STYLE OF WINE.

ANNIE CALLS IT OUR "FARM WINE," WHICH REALLY MEANS WE'RE HAPPY TO SHARE IT AT DINNER, WITH FRIENDS AND PRODUCE FROM THE GARDEN. NO DOUBT IT WILL BRING JOY TO MANY A TABLE.

75% CABERNET SAUVIGNON, 24% CABERNET FRANC, 1% PETIT VERDOT  
1,144 CASES PRODUCED