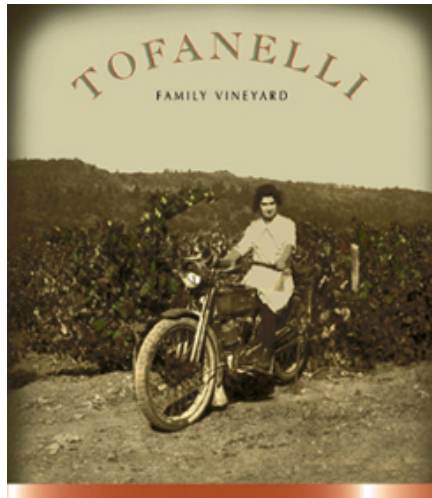


McNEIL WINES / WINES THAT DELIVER

WINES

2005 TOFANELLI CHARBONO

NAPA VALLEY



CHARBONO

Blueberry pie, miniature carnations and sweet pipe tobacco, with a hint of Good & Plenty candy describe the aromatics of this wine. On the palate, black plum, cherry and a bit of vanilla bean and cedar chest weave their flavors together. The clean acidity is reminiscent of an Italian dolcetto, inviting food and another sip. Drinking well now, this wine should age wonderfully for the next 10 to 15 years. Alcohol: 14.1% Case production: 433

THE VINEYARD

Location: Dunaweal Lane, 1 mile south of Calistoga, Napa Valley

Acreage: 26

Soil Type: Bale Series, Gravelly Loam

Vine Style: Head-trained ('Gobelet')

Rootstock: St. George, 1103 Paulsen, 110 Rupestrus

Irrigation: None (dry farmed)

Philosophy; Organic

VINIFICATION

Harvest: Handpicked September 30th and October 6th, 2005

Yeast Addition: None (native wild yeast present on grape skins)

Must Treatment: De-stemmed (no crusher rollers) into open-top fermenters.

Cold soaked 4 days, manual punch-downs twice daily; pressed to barrel.

Barrels: 20% new French, 80% 2-4 years old

Barrel Aging: 16 months, racked five times

Bottling Date: February 16, 2007

Production: 433 cases