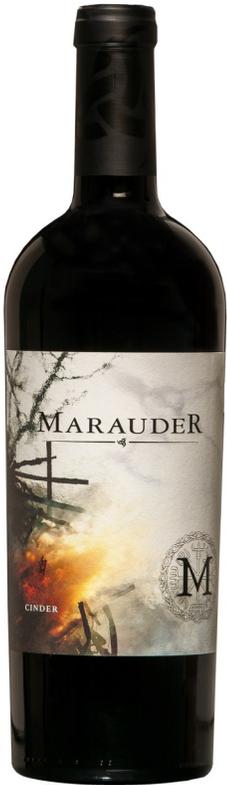


# MARAUDER

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2015 CINDER | Frediani Vineyard, Napa Valley



## WAYPOINT

GRAPE VARIETY(S): 100% CHARBONO

Charbono is a versatile “chameleon” blending variety – adding acid, color, and depth when blended in small amounts with Zinfandel, Syrah, Sangiovese, and even Pinot Noir. Our Charbono is sourced from the Frediani Vineyard directly north of our Calistoga Estate. These 100-year old vines are pushing out some of Napa Valley’s last crops of the varietal, as nearly all of the once prolifically planted variety is being replaced with Bordeaux varieties. Charbono (Bonarda) is a widely traveled red-wine grape variety with a complicated history. Originally from the alpine vineyards of Savoie in eastern France, it is now mostly planted in Napa Valley, where it is known as Charbono, and in Argentina, where it goes by the name Bonarda. The variety's wines are generally medium-bodied with high acidity and berry-fruit aromas and some smoky characteristics. When grown to perfection from century-old vines, there is possibly no other varietal quite as interesting as Charbono. We named this wine “Cinder” because it is fabulous when produced and bottled on its own, lighting the fire of imagination when consumed.

“I have always sought the unconventional path in my craft. Perhaps my want for exploration can be traced to my Scandinavian bloodline and the ancestral lineage of fearless frontiersmen. Marauder charts the unknown course in winemaking, breaking the mold of tradition, producing bold, uncommon wines ”

*Kirk P. Venge*

## LOGBOOK

An endeavor to produce the uniquely profound in wine is always fraught with challenges, such as location, vintage variation, farming and production method, and patience through handling. What we have manifest in producing our **2015 Cinder** is the quintessence of good pioneering karma. This is pure, progressive winemaking bliss, that leads the senses from light, aromatic red raspberries to caramel coated cassis. A delicious palate of complexity and warmth lays on the tongue, coating the inner cheeks, causing one to give pause to creative genius. Enjoy now through 2024.

## BIO & PRODUCT ESSENTIALS

Kirk P. Venge

Proprietor & Winemaker | Born 1976, Rutherford CA  
Earliest Childhood Memory | Tractor Rides In The Vineyards

Method | 100% Gravity Flow to Open Top Fermentors Utilizing  
100% Native Yeast Primary and Secondary Fermentations  
Oak Regimen | 50% New, 50% Used, Medium+ French Oak  
Aging | 18 Months  
Production | 150 Cases