

CARTE BLANCHE



2011 Proprietary Red Napa Valley

AVA: Napa Valley

COMPONENTS: 36% Merlot, 36% Cabernet Sauvignon, 14% Cabernet Franc, 7% Malbec and 7% Petite Verdot.

VINEYARDS: Merlot - Beckstoffer's Orchard Vineyard, Oak Knoll, Cabernet Sauvignon - Beckstoffer's Missouri Hopper Vineyard, Oakville, Cabernet Franc - Beckstoffer's ToKalon Vineyard, Oakville, Malbec - Blau Vineyard, Knights Valley, Petite Verdot - Blossom Creek, Calistoga

CLONE: Merlot, Malbec & Petite Verdot are proprietary field selection. Clone 4 Cabernet Sauvignon. Clone 1 Cabernet Franc.

SOIL: Variety of soils; from highly rocky soils of Calistoga and Knights Valley to clayish-loamy soils of Hopper and ToKalon

ALCOHOL %: 15.1%

VINEYARD YIELDS: 2.5 tons per acre average

BARREL AGING: 18 months

COOPERAGE: 100% French oak barrels from selected coopers Darnajou & Taransaud

MALOLACTIC FERM: 100% MLF

TASTING NOTE: Pretty notes of plum dance with cedar, green peppercorn, while black cherry supports the nose. Elegant and layered, the 2011 shows notes of roasted poblano pepper, black cherry, damson plum, framed by silky tannins and ending with soft and lengthy finish.

CASES: 250 Cases Produced.

RETAIL: \$125

Hand-picked, small lugs hauled with refrigerated truck, double sorting (cluster by cluster and then berry by berry.) French oak Barrel aged for 18 months. No fining. No filtration.