

CARTE BLANCHE



2013 Proprietary Red Napa Valley

- AVA: Napa Valley
- COMPONENTS: 34% Cabernet Sauvignon, 33% Merlot, 20% Cabernet Franc, 9% Petite Verdot and 4% Malbec
- 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 %: 14.9%
- 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: The 2013 Carte Blanche Proprietary Red Wine is a Right-Bank inspired blend of 34% Cabernet Sauvignon, 33% Merlot, 20% Cabernet Franc, 9% Petite Verdot and 4% Malbec. Select vineyards and blocks were chosen and farmed specifically to attain a dense, rich wine framed by delicate fine-grained tannins. Beckstoffer's Orchard Vineyard Merlot offers a plump & full mid-palate while providing ample nuance. Beckstoffer's Missouri Hopper Cabernet Sauvignon in Oakville provides a full spectrum of rich and dark fruit, while ToKalon Cabernet Franc offers nuances of mocha, tobacco and bittersweet chocolate. The nose reveals violets atop red currant, blue and dark fruits intermingling with earthy cassis and green peppercorn. A full mid-palate, outlined in silky tannins, opens with time to fresh blackberry, macerated cherry, well-aged sweet cigar wrapper, and grilled poblano pepper, all culminating in a marathon finish.
- CASES: 200 Cases Produced.
- RETAIL: \$125