

CARTE BLANCHE



2008 Proprietary Red

AVA: Napa Valley

COMPONENTS: 40% Cabernet, 40% Merlot, 20% Cabernet Franc

VINEYARDS: Newton Merlot: Spring Mountain, Napa Valley. 40% of blend
Hopper Cabernet Sauvignon: Oakville, Napa Valley. 25% of blend
ToKalon Cab Franc: Oakville, Napa Valley. 20% of blend
Link Cabernet Sauvignon: Knights Valley: 15% of blend

CLONE: Link is 337. Hopper is 4. Merlot is proprietary field selection. Franc is 1.

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

ALCOHOL %: 15.2%

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: A nose of ripe plum, baked cherries, crème de cassis and faint asphalt. The palate is dense, showing rich flavors of currants, plum, mineral notes and a hint of cedar and cigar box. The finish is ultra-silky with notes of tobacco and bittersweet chocolate.

CASES: 125 Cases Produced.

RETAIL: \$95/bottle

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