

CARTE BLANCHE



2010 Cabernet Sauvignon Napa Valley

AVA :	Napa Valley
VARIETALS:	90% Cabernet Sauvignon, 10% Petit Verdot
VINEYARDS:	McBride Cabernet Sauvignon: Napa Valley (60% of blend) Hopper Cabernet Sauvignon: Oakville, Napa Valley (30% of blend) McBride Petit Verdot: Napa Valley (10% of blend)
CLONES:	McBride is 337. Hopper is half 4 and half 337. Petit Verdot is a proprietary field selection.
SOIL:	Variety of soils; from highly rocky, compressed volcanic ash soils of Calistoga's McBride to clayish-loamy soils of Hopper.
ALCOHOL:	15.2%
VINEYARD YIELDS:	2.5 tons per acre average
Skin Contact:	30+ days
Barrel Aging:	18 months
Cooperage:	100% French oak barrels from selected coopers Darnajou & Taransaud
Malolactic ferm.:	100% MLF
Tasting Note:	The nose reveals ripe, dark fruits of blackberry and cassis with background hints of black cherry, mocha and molasses. On the palate, the texture is silky and the attack reveals the deep core of the wine. Velvety tannins showcase black currant, cassis, dried herbs and graphite with high notes of black cherry. Bittersweet chocolate, asphalt and tobacco linger on the finish. Ample structure of fine grain tannins will allow for cellar aging.
Cases:	400 Cases Produced.
Retail:	\$125

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