

CARTE BLANCHE



2013 Three Peaks Syrah Bennett Valley

AVA: Bennett Valley

VARIETALS: 90 % Syrah, 10% Grenache

CLONES: Estrella River Syrah, 2 French Field Clones Grenache

VINEYARDS: Judge Family Vineyard

SOIL: Sonoma Volcanic, Clay mixed with volcanic rock

ALCOHOL: 14.9%

VINEYARD YIELDS: 2 tons per acre

BARREL AGING: 16 months

COOPERAGE: 100% French oak barrels from selected coopers (Gauthier Freres, Francois Freres) 50 % New

MALOLACTIC FERM.: 100% Malolactic Fermentation

TASTING NOTE: The 2013 Carte Blanche Three Peaks is comprised of 90% Syrah and 10% Grenache. Hailing from Bennett Valley in Sonoma, the Judge Vineyard sits amidst three mountains, pulling in the cool Pacific winds and fog. A gentle sloping vineyard full of uplifted Sonoma volcanic soil exudes evolutionary rocks reminiscent of the Northern Rhone. A plush and full-bodied Syrah; the wine has ample structure to age. A touch of Grenache highlights notes of wild red fruits and a hint of cardamom and spice. The 2013 Three Peaks strikes a harmonious blend of savory notes and beautiful fruit. Green tobacco leaf, hints of mint and bacon fat are enveloped by black cherry, baked raspberry and cocoa nib mingle on the nose. Equally layered on the palate, all of these elements emerge slowly as the wine opens to a ample mid-palate and generous finish.

CASES: 150 Cases Produced.

RETAIL: \$50