

CARTE BLANCHE



2012 Proprietary Red Napa Valley

AVA: Napa Valley

COMPONENTS: 38% Cabernet Sauvignon, 33% Merlot, 20% Cabernet Franc, and 9% 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, 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: Franc offers nuances of mocha, tobacco and bittersweet chocolate. Bright red fruits emerge first on the nose, followed by earthy cassis, blackberry, black cherry. The palate is laced with silky tannins, while the ample mid-palate showcases layers of baking spices, fresh green tobacco leaf and black peppercorn. Ultra silky, the lively tannins frame these components through the lengthy finish.

CASES: 200 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.