

CARTE BLANCHE



2008 Napa Valley Cabernet Sauvignon

AVA: Napa Valley

VARIETALS: 94.5% Cabernet Sauvignon, 4.5% Petit Verdot, 1% Malbec

VINEYARDS: McBride Cabernet Sauvignon: Napa Valley. 52% of blend
Hopper Cabernet Sauvignon: Oakville, Napa Valley. 34% of blend
Link Cabernet Sauvignon: Knights Valley: 8.5% of blend
McBride Petit Verdot: Napa Valley. 4.5% of blend
Knights Valley Malbec: 1% of blend

CLONES: Hopper is half 4 and half 337. Petit Verdot and Malbec are proprietary field selections. Link is 337.

SOIL: Variety of soils; from very rocky, compressed volcanic ash soils of Calistoga's McBride and Knights Valley to clayish-loamy soils of Hopper.

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, currants with background elements of tar, mocha and black peppercorn. On the palate, the texture is creamy and the attack is broad with ultra-silky tannins showcasing black currant, cassis; high notes of black cherry while mocha and tobacco linger on the finish. Fine grain tannins will allow for cellar aging.

CASES: 300 Cases Produced.

RETAIL: \$125/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.