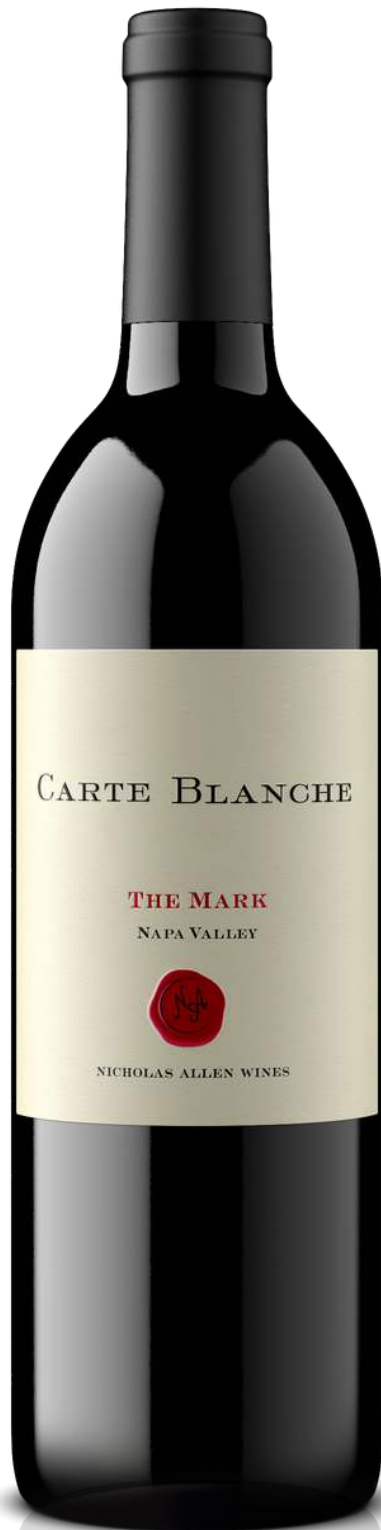


CARTE BLANCHE

NAPA VALLEY



2022

Proprietary Red

The Mark

AVA:	Napa Valley
COMPONENTS:	65% Cabernet Sauvignon, 35% Cabernet Franc
VINEYARDS:	Beckstoffer Missouri Hopper Cabernet Sauvignon, Sage Canyon Vineyard Cabernet Franc
CLONES:	Clone 337 Cabernet Sauvignon, Heritage Clone Steiner Cabernet Franc
SOIL:	Sobranite loam (Sage Canyon Vineyard), gravelly silty clay loam (Missouri Hopper Vineyard)
ABV:	14.6%
YIELD:	2.5 tons per acre average
BARREL AGING:	22 months
COOPERAGE:	66% New French oak barrels from Taransaud and Sylvain coopers
TASTING NOTE:	Opaque purple in color. Notes of both fresh plum and prune burst from the glass, along with a warm boysenberry liqueur note that recalls a stroll in a bramble patch on a late summer afternoon. Toasty baking spices accent the black fruit, along with wraiths of gravel, sagebrush, and cocoa. Lively acidity perks up the palate, which—along with decidedly firm tannin—promises a long life in the cellar. The wine is very long, chocolaty, and has a rather graceful personality considering its overall size and power.
REVIEWS:	JD 97
CASES:	144 cases produced



NICHOLAS ALLEN WINES
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