

Carte Blanche Wine

Carte Blanche Napa Valley Cabernet Sauvignon

THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Napa Valley

CEPAGE: 80% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot

WINEMAKING: Fermented in stainless steel over the course of 21 days. Pump overs in tank. Malolactic completed in barrel.

ALCOHOL BY VOLUME: 14.8%

AGING: 22 months in 75% new French oak.

ANNUAL PRODUCTION: 150 cases



THE STORY

Nicholas Allen grew up with one foot on American soil and the other immersed in the culture of two of Bordeaux's oldest, greatest châteaux. He gained an early exposure and genuine interest in wine at the family dinner table. A restless, independent, free spirit, Nick knew he had to make his own mark on the world of wine. He looked west to the Napa Valley, where he found the tabula rasa he could transform into something entirely his: Carte Blanche Wine.

THE ADJECTIVES

OVERALL: The epitome of Napa Valley Cabernet Sauvignon.

AROMAS / FLAVORS: Fresh boysenberries, blueberries, and pleasantly dusty earth tones.

MOUTHFEEL: Medium to full bodied. Integrated oak. Terrific acidity.

THE SELLING POINTS

Made by Helen Kepinger.

AWARDS: 94pts James Suckling, 93pts Jeb Dunnuck

PAIRINGS: Netflix or a hot tub party

