

Carte Blanche Wine

Carte Blanche UV Vineyard Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

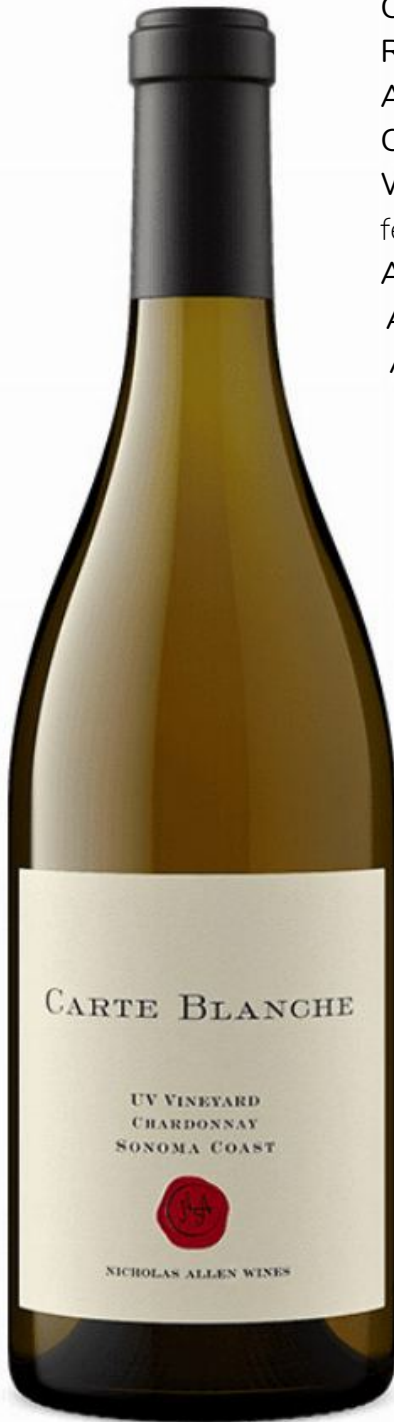
CEPAGE: 100% Chardonnay

WINEMAKING: 2.6 tons per acre average. 100% Malolactic fermentation.

ALCOHOL BY VOLUME: 14.5%

AGING: 18 months — 50% 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: Pear and tropical notes, with meringue texture.

AROMAS / FLAVORS: Peaches and apricots, with crème brûlée sweetness balanced by bright pineapple.

MOUTHFEEL: Rich, but not overdone.

THE SELLING POINTS

UV Vineyard (Shared with Aubert and Maxem). Helen Keplinger.

AWARDS: 97pts The Wine Palate, Lisa Perotti-Brown, 95pts Jeb Dunnuck

SUSTAINABILITY: Minimal Intervention / Augmentation

PAIRINGS: Seafoods, shellfish, salads. Scampi pasta.

