

Carte Blanche Wine

Carte Blanche The Mark Proprietary Red

THE FACTS

COUNTRY: USA - CA
REGION: Napa
APPELLATION: Napa Valley
CEPAGE: 75% Cabernet Sauvignon, 25% Cabernet Franc
WINEMAKING: 2.5 tons per acre average.
ALCOHOL BY VOLUME: 14.6%
AGING: 22 months in 75% New French oak.
ANNUAL PRODUCTION: 144 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: Ripe and powerful. But with a graceful personality.
AROMAS / FLAVORS: Black fruits, smoked tobacco, chocolate, scorch earth and a touch of mint and flowers.
MOUTHFEEL: Medium to full-bodied and concentrated, with ripe tannins.

THE SELLING POINTS

Made by Helen Keplinger.
AWARDS: 98pts Jeb Dunnuck
PAIRINGS: Grilled beef or lamb dishes.

