

# Carte Blanche Wine

## Carte Blanche Beckstoffer Missouri Hopper Vin Cabe

### THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Oakville

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: 2.5 tons per acre.

ALCOHOL BY VOLUME: 14.6%

AGING: 22 months — 75% New French Oak, 25 % Neutral Oak.

ANNUAL PRODUCTION: 400 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:** Confident, fleshy, ripe fruit without apology.

**AROMAS / FLAVORS:** Expressive, Juicy, Black Fruit, Chinese Five Spice, Dried Herbs.

**MOUTHFEEL:** Full bodied, Refreshing Acidity, Subtle Oak, Chewy texture.

### THE SELLING POINTS

Made by Helen Keplinger from this historic single vineyard.

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

**PAIRINGS:** Grilled beef or lamb dishes,

