

Carte Blanche Wine

Carte Blanche Sun Chase Vineyard Pinot Noir

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Petaluma Gap

CEPAGE: 100% Pinot Noir

WINEMAKING: Clones 777, 667, 114, and 828 vinified with 30% whole cluster.

ALCOHOL BY VOLUME: 14.8%

AGING: 18 months — 40% new French oak. Damy & Francois Frères.

ANNUAL PRODUCTION: 200 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: Intense, Fragrant, Red Fruit, Earthy, Crushed/Wet Rocks.

AROMAS / FLAVORS: Hibiscus tea and black raspberry, then unfolds into huckleberry, black tea, and violets.

MOUTHFEEL: The full-bodied palate is wonderfully elegant and bright.

THE SELLING POINTS

Helen Keplinger was winemaker for this wine.

AWARDS: 96pts The Wine Palate, Lisa Perotti-Brown, 95pts Jeb Dunnuck

PAIRINGS: Duck, pork loin, seafood preparations.

