



2006 Blankiet Estate Proprietary Red, Paradise Hills Vineyard

Review by Robert Parker

Wine Advocate #180 (Dec 2008)

Rating: 96

Drink 2008 - 2028

The gorgeous 2006 Proprietary Red Wine (a blend of 60% Cabernet Sauvignon and 40% Merlot) exhibits aromas of melted chocolate, espresso roast, mocha, blackberries, and black cherries along with a full-bodied, intense mouthfeel, sweet tannins, and a note of scorched earth/burning embers, which brings to mind a rich vintage from the northern Graves area of Bordeaux. This stunning 2006 is already revealing secondary nuances as well as significant complexity. It should drink well for two decades or more. (Release date Fall 2009)

This small artisanal producer turns out around 900 cases of wine from a beautiful hillside site behind Dominus large Napanook Vineyard. Blankiets proprietary red is created under the guidance of Martha McClellan (the wife of Harlan Estates Bob Levy as well as the winemaker at Sloan). A Draconian selection process is practiced, and the wine is generally a blend of 70% Cabernet Sauvignon and small proportions of Cabernet Franc and Merlot. There is a 6-7 day pre-fermentation cold soak as well as 45-50 day extended maceration. Additionally, the Merlot is barrel-fermented. The wines style tends to be similar to a top-flight Graves from Bordeaux, only richer because of the thicker, juicier, darker, Napa Valley fruit.