

# TOR

## TOR Cabernet Sauvignon Beckstoffer To Kalon, 2006

### Vintage

On New Years Day, 2006, many of Napa Valley's dormant vines went underwater due to one of the wettest storms in memory. Luckily, in a few days, everything was back to normal except for some annoying clean up. Gentle spring storms kept the vineyards damp resulting in a slightly late bud break. Finally, the weather cleared, the fruit set was healthy and above normal, which lead us to multiple thinning during the growing season. In mid-July a blast of heat had many thinking we were headed into an early harvest. Mother Nature fooled us again with very cool weather well into the first week of October, slowing sugar development. Our first significant storm came in early October followed by an extended "Indian summer". After such a roller-coaster ride, our Cabernet blocks were picked, with almost perfect flavors and numbers. Our block of clone 6 in Oakville's famed To Kalon Vineyard was picked on October 27th in the morning's first light.

### Vineyard

If Napa Valley had its tenderloin, that sweet spot that produced its richest most fabled wine, it might be the To Kalon Vineyard. Tremendous, award-winning wines have been made from this unique terroir for decades. It is located just south of the Mondavi winery, extending west of highway 29 into the western foothills. The slope is slight, the soils diverse, but well drained. Vineyard owner Andy Beckstoffer, a name synonymous with many of the Napa Valley's most revered vineyards, has planted his To Kalon blocks to many historic California clones. Our block in Beckstoffer To Kalon is all Clone 6, the shyest bearing clone of all planted in this historic vineyard--no contest. We feel the wine reflects this concentration and uniqueness.

### Winemaking

In 2006 we had to do very little work sorting grapes in the winery and vineyard. The quality was uniformly high, little dehydration, or green grapes. After morning crushing, the must was presoaked till the indigenous yeast began to slowly metabolize grape sugar, signaling a beginning of fermentation. For the To Kalon, soaks and fermentation lasted 25 days, when the juice was racked off directly into small Taransaud and Damey French oak barrels. After 18 months in small oak, the wine went to bottle unfiltered, unfinned. Net, net, minimal handling or intervention.

### Winemaker's Tasting Notes

Fabulous dark ruby-purple to the core with absolutely no lightening at the rim. With the first smell of this wine, it is immediately evident that seamlessness is its trademark. Each note of the aromatics, gracefully leads to the next. The first hint of cherry is followed by macerated blackberry, leading to an explosion of cloves, cassis and liqueur. On the palate this wine is (despite its extreme richness) extraordinarily precise and focused. The finish is long, never seeming to quit (of course, why would you want it to?)



"An outrageously profound Cabernet Sauvignon from one of the truly great sites in California."

Rated 96-100 by  
Robert Parker,  
Jr., "The Wine  
Advocate"