

# T O R

## TOR Chardonnay Cuvee Molly, 2006

### Vintage

The 2006 vintage was a cool vintage for the Napa and Sonoma Valleys. Bud break happened a little earlier than 'normal' and the wet ground from all the rain from the winter allowed for the vines to set a healthy crop. We thinned the vineyards back through multiple fruit dropping passes to the crop level we desired. This season was marked more by steady growing season without any significant heat spikes or rains other than a bit of rain in the first week of October. The Chardonnays from 2006 show tremendous minerality and some of the healthiest analytical numbers we have seen.

Vineyard what did not happen as opposed to what did happen. It was a very even, cool, s

If you were to make a short list of California Grand Cru Chardonnay vineyards the Hudson Vineyard would have to be at the top of the list. This amazing site has such an enviable track record for providing fruit to the top Chardonnay producers in California that when we were offered a small amount of fruit by the owner, Lee Hudson, we absolutely jumped at the chance. This block of Hudson Vineyard Chardonnay like all of our other Chardonnays is from the Wente selection which is prized for its ability to retain its acidity and freshness while still attaining full maturity and sugar levels. The best Chardonnay selection from one of the best vineyards in California, this wine has it all.

### Winemaking

We pick all our vineyard sites at first light so the fruit reaches the winery already cool. The Chardonnay grapes are hand sorted to remove any un-ripe berries then transferred whole cluster to a gentle bladder press. Finally, the still cool juice is transferred to small French oak barrels for fermentation. It is important to keep the juice cool on its journey to barrel to prevent oxidation as well as preserve varietal and vineyard character. Our Chardonnays are 100% barrel fermented using only natural yeasts from the vineyard. Our desire is to never push the wine, but to let it take its own course. This Chardonnay fermented from November 2006 to June 2007 which is a very, very long fermentation.. This wine remained in small French oak Saury barrels on its original lees until bottling March 2007.

### The Wine

Explosively aromatic nose consisting of spiced apples, pears, flint and flowers. On the palate there is beautiful purity of fruit and focus. The fruit is almost more crystalline in its intensity. An almost crushed stone minerality focuses the fruit and creates a very bracing and clean impression on the palate. Stone fruits, talc, cloves and sweet oak tail off to a long smooth finish. A beautiful combination of lean French precision and California richness of fruit.



"Great aromas, with white peach, floral-jasmine, pear and melon notes, it becomes elegant and refined on the palate"

Rated 94 by  
James Laube,  
"The Wine Spectator"