

# T O R

## TOR Cabernet Sauvignon Beckstoffer To Kalon, Clone 337, 2010

Blend: 100% Cabernet Sauvignon  
Production: 50 cases (Magnums only)  
Release Date: January 2013

### Vintage

2010 defied gravity. It shouldn't have been a great vintage for Cabernet Sauvignon, but we think it is one of our best for the Cabernet Sauvignon vineyards we work with in the Napa Valley. So what happened? A very late and wet start pushed back bud break, bloom, and set which contributed to a very small crop. It was a cool summer until August when finally the heat was turned on. At this point we had to go out into the vineyards to remove any sunburn, which resulted in even less crop. Then, as can happen in the special years, a glorious Indian summer allowed us to ripen fully what little crop we had. It was a lot of work, but when we tasted the young wines we were most impressed.

### Vineyards

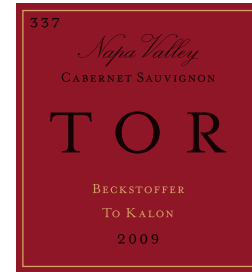
Beckstoffer To Kalon continues to receive worldwide accolades for its wines, particularly in the last decade. The vineyard is on a gentle slope on the western foothills of the Oakville appellation. Soils are Bale loam/Bale clay loam and are impeccably farmed by Andy Beckstoffer's team. We have a by-acre contract so we can determine canopy, crop load and picking dates – but rely on the Beckstoffer viticulturists for insight into this unique vineyard to guide our decisions. This 337 bottling is from F and B blocks

### Winemaking

The 2010 To Kalon Cabernet proved again that my job as winemaker is to just get out of the way of this world class fruit. In 2010, we did little thinning in the vineyard yet still got under 2.5 tons/acre of beautifully ripe fruit. This was hand sorted and destemmed to a closed top tank where it got 3 pump overs a day until 4 days prior to finishing fermentation (which lasted 18 days) when it was backed down to 1 a day. This was barreled down to a combination of 90% new Darnajou and Taransaud barrels and bottled un-fined and un-filtered 18 months later.

### Winemaker's Tasting Notes

The 2010 To Kalon 337 pulls no punches. This is the biggest wine of the lineup for 2010. This is all about black fruits, meats, tar – you name the dark end of the spectrum and it is in this wine. The wine of the 2010s are for the hedonist. It is thick and rich almost to the extreme, but amazingly still manages to maintain a level of civility. There are roasted meats, cigar, tobacco, black cherries and road tar. If you like your cabernets rich, thick and complex, then this is one you are going to enjoy in its youth, or for as long as you want to cellar it.



*"Pure and powerful, with an intense core of dark berry, mocha, black licorice and exotic spices, tightly wound and sharply focused, sailing on the finish, where the tannins give the flavors traction."*

95

James Laube  
*Wine Spectator*  
May 1, 2013