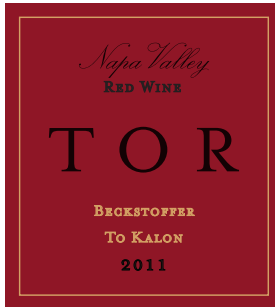


T O R



TOR Red Wine Beckstoffer To Kalon Vineyard, 2011

Blend: 72% Cabernet Sauvignon,
28% Cabernet Franc (100% Beckstoffer To Kalon)
Production: 240 cases 750ml | 48 cases 1.5L
Release date: January 2014

Vintage

After all the grapes were in, I was asked by the Wine Spectator to comment on the vintage - "I think there will be some exceptional wines, but they won't be because of luck. They will reflect experienced growers and winemakers who took adversity and turned it to their advantage." Now that the wines are in the bottle, I stick with that quote.

Adversity – from the get go. It was a very cool, late start to the growing year that remained cool to the very end, late October. Along this journey, we had significant rain in June that, depending on the vineyard location, dictated bloom and set. High on Howell Mountain, the set was excellent at Cimarossa, and by late October the clusters were fully ripe, beautiful fruit. Mast, in Yountville, also had a good set and excellent fruit at harvest. In the western foothills of Oakville in our prized blocks of Clone 6 in To Kalon, we harvested less than a quarter of a ton for two acres. If you are into the struggling vine/low tonnage = high quality axiom, this should be the greatest year yet for To Kalon, for the crop was miniscule. To insure high quality, we opened up the canopies more than we have for some time, and worked hard at the sorting table - what we crushed was excellent. A whole lot more work, for a whole lot less wine. But, we really like what did make it to bottle. These are, as predicted, "exceptional wines."

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. There are only a few rows of Cabernet Franc - which we covet. This wine is 28% Cabernet Franc and 72% Cabernet Sauvignon, Clone 337 and Clone 6.

Winemaking

The 2011 To Kalon Cabernet (along with the other 2011 Cabernets) was possibly one of the easiest fermentations I have seen in years. While we had very little fruit, what we did get in was very healthy and fermented in tank for twelve days and finished in barrel a little more than two weeks later. This was given no more than two pump-overs a day and toward the end of its fermentation was only given a single one each day. Fermented dry, the wine was moved to its traditional mix of Darnajou and Taransaud wood - where normally our Cabernets will get three to four rackings, this received only two until bottling.

Winemaker's Tasting Notes

This is truly unlike any To Kalon wine that we have ever made before because of the addition of the Cabernet Franc. This shows a tremendous bit of tobacco, earth and spice (think a mix of Graves/Pessac in Bordeaux and Oakville Cabernet). This is a little bit less forward and giving right away. It will need some additional air time to show all that it has. With time, this may very well end up being one of (if not the) favorite To Kalon wines for me to drink. This may also be the longest lived wine we have made from this vineyard.