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## TOR Cabernet Sauvignon

Napa Valley, Herb Lamb Vineyard, 2014

BLEND: 100% CABERNET SAUVIGNON

PRODUCTION: 200 CASES | RELEASE DATE: JANUARY 2017

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### *Vintage*

2014 was the third consecutive vintage of superlative fruit quality. The year began under the drought conditions, but we received two very well timed and high volume rains in February and March that provided the vines with the hits of water that they needed to kick start the season. Bud-break was perhaps 10-14 days earlier than 'normal' but with a cool spring, the actual flowering was approximately a week earlier than 'normal'. Crop load was good, like 2012 and 2013, so fruit thinning was essential to quality. Mountain vineyards were ok with one to two thinning passes, where the valley floor sites normally required two or more passes to get a more balanced load. When all the fruit was in, we all looked back on our third straight high quality vintage.

### *Vineyard*

The Herb Lamb Vineyard is located in a remarkable canyon area down Mund Road. It lies below the Howell Mountain appellation line yet above the St. Helena appellation line. The vineyards down this road are bathed in the more gentle morning light and are largely spared the big blasts of heat that the rest of the valley gets in the afternoon. This was first planted in 1988 and has since been interplanted with younger vines as the older plantings begin to fade. There are 3 distinct areas within the Herb Lamb vineyard-upper, middle, lower. It is the middle section that gets the most sunlight because of its position on the hill and its relation to the tree line. It is this middle/tenderloin section where we source our Cabernet. The Herb Lamb vineyard has a history of producing some of the most distinct wines in the Napa Valley and we are honored to be able to work with the small bit of fruit that we get.

### *Winemaking*

The 2014 Herb Lamb Vineyard Cabernet was fermented in a single closed top tank for about 20 days. The goal on this wine was not maximum extraction but rather to best express the singular profile of this historic vineyard. In order to achieve this, we did no more than two pump-overs a day and had a maximum fermentation temperature of 86 degrees. Following completion of the primary fermentation, the wine was put down to about 70% new Taransaud barrels where it stayed for 18 months until being bottled unfinned and unfiltered.

### *Winemaker's Tasting Notes*

The Herb Lamb Cabernet tastes like no other wine we have ever made. This shows its terroir perhaps more clearly than any other Cabernet from 2014. On the nose there is copious cassis, dark chocolate and unique to this site some hints of bay leaf. The palate is quite dense and rich but seems to be reaching back to an old world profile more so than the rest of the Cabernets. This exhibits more of the dusty/earthy side of Cabernet with hints of charcoal, lavender and bitter sweet chocolate. A beautiful and truly unique expression of Cabernet.

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