

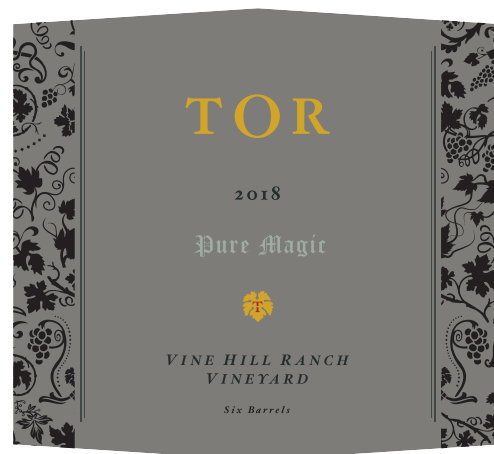
TOR

N A P A V A L L E Y

PURE MAGIC VINE HILL RANCH 2018

TOR'S NOTE The TOR house is built and stands on the foundation of single vineyard Cabernet Sauvignons from very special blocks in what some consider First Growth or Premier Cru Napa Valley sites. To us this is hallowed land, and in the case of Beckstoffer To Kalon and Vine Hill Ranch, land that has a long history of extraordinary wines. In Vine Hill Ranch three blocks of Cabernet Sauvignon and one block of Petit Verdot. In 2016 we experimented with co-fermenting the Petit Verdot with the Cabernet from VHR. This is a very risky and daring experiment that blew us out of the water. It is hard to explain how two completely different personalities merge during the process of fermentation to become such a ONE. We've blended them in the past after fermentation, with completely different results. The only explanation we're working with now is it has to be PURE MAGIC. Nothing else makes sense. Because of very little is made, bottles of Pure Magic disappear right before our eyes. Poof!

We believe in Magic.



WINEMAKING We aged this wine in mostly Darnajou barrels (with a few Taransaud) for about 19th months. It was the longest time on skins in tank so far about 45 days. This is usually a fairly fast ferment so it spends a lot of time on the skins when it is dry.

WINEMAKER'S TASTING NOTES A co-ferment of Vine Hill Ranch Cabernet Sauvignon and Petite Verdot, the 2018 Pure Magic VHR is another simply awesome Bordeaux blend from this singular site nestled up against the western Oakville hills. The key to this wine is the co-ferment and the flavors that result from that. The palate is intensely rich and dense yet seamless at the same time. Very dark fruited and loaded with black fruits and baking/Christmas spices, this wine may not be immortal but it will give immense pleasure for many years to come. 53% Cabernet Sauvignon and 47% Petite Verdot.

VINTAGE 2018 was a very long and overall cool vintage which aided its longevity and hang time. The grape set was under ideal conditions in the Spring, and the clusters on average were larger than normal, full, and picture perfect. Hollywood clusters, show offs; a beautiful and large set. We thinned (dropped fruit) more radically than we did in 2017 and 2016, one cluster per shoot in To Kalon. Still, by harvest it was on average a good 10 to 15% more than we had initially anticipated. Long, long hang time, picture perfect clusters, no real heat spikes, and an even and long picking season.

99 points – Antonio Galloni, *Vinous*

97+ points – Robert Parker Wine Advocate

