

# TOR

N A P A V A L L E Y

## BERESINI VINEYARD, TORCHIANA CHARDONNAY

2017

**VINEYARD** This wine comes from a single three-acre Chardonnay vineyard Larry Hyde introduced to me in 2008. It belonged to one of his oldest friends in the Napa Valley, Steve Beresini, and was planted three decades ago with cuttings Larry gave Steve. We call this plant material – Hyde Selection Wente Clone (Old Vine chardonnay). Today it produces a minuscule crop, usually between one to two tons per acre, with clusters half the normal size.

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**WINEMAKING** Very Burgundian in style. Barrel fermented in small French cooperage, favoring premium three year dry-aged barrels. Primary coopers – Saury and three-year dry aged Francois Frères. Fermentations begin with native yeast for primary and secondary, and the wines receive the minimal amount of handling through the aging period. Bottled unfinned, unfiltered; we work hard to bring honest and true expression of the vineyard to you.

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**WINEMAKER'S TASTING NOTES** This is always a favorite among the lineup due to the intensity that the old dry farmed vines provide this wine. The aromatics here are more white flowers, honeysuckle, lemon oil and crystallized ginger. The palate is very rich and full with terrific background acidity. The palate reveals some wet stone, tangerine, and tails off to an amazingly long smooth finish.

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**VINTAGE** It will be one of those vintages that will be discussed for decades to come. The wines we made are beautiful, and the Chardonnays are our highest scoring whites to date. Our Cabernet family wines are reflective of great vintages, and the early barrel scores reach into the 100-point range. These reds have excellent extract, layered, downright sexy wines that have the structure to live a long time. I taste the wines and marvel. It was a very wet spring, over 30 inches of rain in January and February alone. Spring bloom and set went smoothly and we rolled into the summer with heat spikes in July, late August, and early September. By early October all the Chardonnays were in and the Cabernets were reaching optimum maturities. We dropped a lot of fruit in 2017, a cluster per shoot in To Kalon, and in part because of this, we had all our fruit in by mid-October. Then came the fire, which had no influence on our wines, but changed all our lives. The wines themselves are rays of sunlight when I reflect on 2017.

CASES PRODUCED: 425

