

TOR

N A P A V A L L E Y

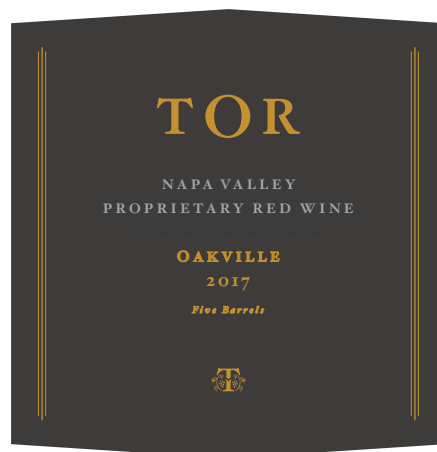
OAKVILLE PROPRIETARY RED WINE

2017

VINEYARD This wine brings together perhaps the two greatest vineyards in Oakville, and the three most aristocratic varieties of Bordeaux. A co-fermentation of Cabernet Sauvignon and Petite Verdot from Vine Hill Ranch blended early in the season with Cabernet Franc from Napa's most legendary vineyard. I don't know of any wine on either side of the ocean that resembles this wine, except perhaps a young La Mission Haut Brion. Usually, I don't compare Bordeaux to California, but this is an exception to that rule.

WINEMAKING The Cabernet Sauvignon and Petite Verdot from Vine Hill Ranch were co-fermented, a practice that we have embraced at TOR, and one whereby the tannin, color and flavor compounds seem to form larger chains, resulting in richer more "buttery" tannins, and darker more sumptuous flavors. We blended the co-ferment with the Cabernet Franc early in the season, so the components would marry in barrel for longer. As different as the blend is, they all worked together beautifully and have created one of the top wines of the vintage for us.

WINEMAKER'S TASTING NOTES Jeff's favorite Oakville Proprietary so far. It is the traditional blend of Cabernet Sauvignon, Petite Verdot and Cabernet Franc, but incredibly complete and harmonious thanks to the co-fermentation and the early blending of the Cabernet Franc. A wine of remarkable structure, sumptuous depth and great energy, with an array of black and blue fruits layered with sesame, espresso, orange peel and oolong tea.



VINTAGE It will be one of those vintages that will be discussed for decades to come. The wines we made are beautiful, our highest-scoring Chardonnays to-date as well as Cabernets and Proprietary Reds that are reflective of great vintages, with early barrel scores into potential 100-point range. Our 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 maturity. 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.

94-97 Points - *Antonio Galloni*

96-98 Points - *International Wine Report*

CASES PRODUCED: 175

RETAIL BOTTLE PRICE: \$225

