

T O R

TOR Cabernet Sauvignon To Kalon Clone 337, 2008

Blend: 100% Cabernet Sauvignon

Production: 207 cases

Release Date: January 2011

Vintage

The 2008 vintage has the potential to be one of Napa Valley's finest, yet most challenging vintages in recent memory. Our expert growers made more than 20 passes through their vineyards, and left a very small but very high quality crop.

A few distinctive notes about the vintage—it was the second consecutive drought year and almost all of the rain came in January, the ground was dry by April. Spring was mostly remembered for an unbelievably long frost period, which influenced the set. Frost was the culprit for a severely reduced crop in most appellations. On Howell Mountain, we were not able to make a wine from our block of Cimarossa, mostly due to these conditions.

We picked up two old, but extraordinary blocks in Andy Beckstoffer's To Kalon vineyard. Along with Mast, all our vineyards were 40 to 50 percent off normal crop yield. The fruit had an extraordinarily long hang time, as a result of the very long cool summer, with a heat spike in September, and a long Indian summer. It was an amazing growing season, but we had to work hard to bring out the best.

Vineyard

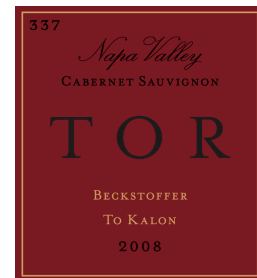
We have worked with Andy and his team to find great To Kalon blocks that we think make extraordinary world class wines. This is one of those blocks. It is an older block, but new to TOR Wines. Clone 337 might be the most successful clone in the vineyard, more widely planted than 6, and the backbone of many of the greatest wines that come from To Kalon. Our block is on the western edge—center cut in the vineyard. The wines are darker and thicker than Clone 6. Clone 337 is the more masculine expression of To Kalon.

Winemaking

Our Clone 337 follows in our winemaking tradition of a single vineyard driven wine. We made multiple passes through the vineyard, opening up the canopy, removing the grapes that had ripened unevenly. We worked towards what we knew would be a severely limited, but uniform crop. The grapes set early in the season, had a long hang time, and were picked with fully mature seeds and skins. We picked on October 2nd, the same day we picked the Clone 6. In the winery we used indigenous yeasts, took our normal direction of unfiltered unfinned, minimal handling through the aging process. We continue to work with small, excellent cooperages—all French. Our favorites for To Kalon are small Taransaud and Darnajou barrels, yet we are always experimenting with one or two other coopers each year, for an extra spice. Minimal handling, we let the grapes talk.

Winemaker's Tasting Notes

On the nose this is possibly the most "meaty" To Kalon Cabernet we have ever had. Smoked meats/earth/black cherry. On the palate there is tremendous up front richness and sweetness. The wine follows through with intense black raspberry/incense/licorice and sweet smoke. This wine makes a fantastic addition to the line up of Tor Cabernets and shows just how a different clone selection can impact a Cabernet.



...offers abundant aromas of cassis, licorice, forest floor and toasty oak. Full-bodied with a multidimensional personality as well as tremendous texture and length...
96 points

Robert Parker's Wine Advocate Dec. 2010