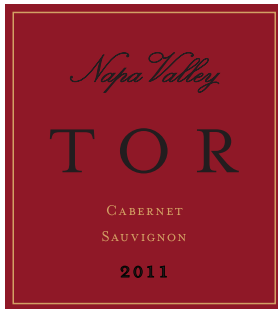


TOR



TOR Cabernet Sauvignon Napa Valley, 2011

Blend: 100% Cabernet Sauvignon
Production: 300 cases 750ml
Release date: January 2014

Vintage

After all the grapes were in, I was asked by the Wine Spectator to comment on the vintage - "I think there will be some exceptional wines, but they won't be because of luck. They will reflect experienced growers and winemakers who took adversity and turned it to their advantage." Now that the wines are in the bottle, I stick with that quote.

Adversity – from the get go. It was a very cool, late start to the growing year that remained cool to the very end, late October. Along this journey, we had significant rain in June that, depending on the vineyard location, dictated bloom and set. High on Howell Mountain, the set was excellent at Cimarossa, and by late October the clusters were fully ripe, beautiful fruit. Mast, in Yountville, also had a good set and excellent fruit at harvest. In the western foothills of Oakville in our prized blocks of Clone 6 in To Kalon, we harvested less than a quarter of a ton for two acres. If you are into the struggling vine/low tonnage = high quality axiom, this should be the greatest year yet for To Kalon, for the crop was miniscule. To insure high quality, we opened up the canopies more than we have for some time, and worked hard at the sorting table - what we crushed was excellent. A whole lot more work, for a whole lot less wine. But, we really like what did make it to bottle. These are, as predicted, "exceptional wines."

Vineyards

70% Mast (Yountville). Mast is our secret weapon when it is used as a blender. There is all the red berry character, but there are also hints of Moroccan spice that dance around the corners of the wine, adding dimension and other layers of flavor. Fun stuff.

22% Cimarossa (Howell Mtn.). Always adds to the spine of our Napa Valley Cabernet, giving it tension and that graphite, dark fruits luster.

8% Beckstoffer To Kalon (Oakville). This vineyard contributes that plush middle and dollop of wild blackberries element to the wine. Of course, it also adds significantly to the long lasting finish.

Winemaking

The 2011 Napa Cabernet Sauvignon was fermented as individual wines and then blended back after many blending trials. The Mast Cabernet base wine was left on its skins for a little over 18 days and given between 2-3 pump-overs a day and actually went to barrel dry which for us is very unusual. The Mast Cabernet was put down to about 70% new wood that was a mix of Taransaud, Sylvain and Ermitage. The goal on this wine is not to make the biggest, most massive wine of the vintage, but is instead to blend a complete and complex wine that shows both the vintage and the best qualities of each vineyard that went into it. In 2011, that was absolutely achieved.

Winemaker's Tasting Notes

The 2011 Napa Cabernet Sauvignon shows a mix of black fruits (To Kalon and Cimarossa), with the red fruits (red raspberries and cherries) coming from the inclusion of the Mast Cabernet. This is very silky and seamless without any real obvious tannin and is a wonderfully complete and complex Cabernet that can be enjoyed perhaps a little sooner than the designate Cabernets from 2011, but should also age wonderfully for at least another 7-10 years, if not longer.