

TOR

## TOR Cabernet Sauvignon

Oakville, East Meets West, 2014

BLEND: 100% CABERNET SAUVIGNON

PRODUCTION: 50 CASES | RELEASE DATE: DECEMBER 2016

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### *Vintage*

2014 was the third consecutive vintage of superlative fruit quality. The year began under the drought conditions, but we received two very well timed and high volume rains in February and March that provided the vines with the hits of water that they needed to kick start the season. Bud-break was perhaps 10-14 days earlier than 'normal' but with a cool spring, the actual flowering was approximately a week earlier than 'normal'. Crop load was good, like 2012 and 2013, so fruit thinning was essential to quality. Mountain vineyards were ok with one to two thinning passes, where the valley floor sites normally required two or more passes to get a more balanced load. When all the fruit was in, we all looked back on our third straight high quality vintage.

### *Vineyards*

Oakville is synonymous with Cabernet Sauvignon, and most of the greatest Cabernets have come from west of 29, and the Far East side close to the Silverado Trail and in the mountains. The wines from these bookends of Oakville, however, are very different; the soils are different, the facings or orientation to the sun is different, and the growers are different. Yet, history has proven both have made many of Napa Valley's greatest Cabernets. We work with vineyards in the foothills East and West. The vineyards are proven world class. This is one barrel from the East, one barrel from the West. You can guess the vineyards, but I can't tell you. Jeff is nuts about this wine, and yes, so am I. Only for our mailing list friends. Two barrels.

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### *Winemaking*

Both barrels fermented mostly from start to finish. Two pump-overs a day, one for 10 days, the other 12, both pressed sweet to barrel. One Taransaud, one Darnajou.

### *Winemaker's Tasting Notes*

This is a first for us on this blend. It is one that we have played with in the past but never done. This year it turned out so beautifully that we had to make it. This is silk and power combined in such a way it is tough to stop drinking. The palate weight on this is rich to the extreme but without any hint of angles or edges to the tannin profile. There are mostly black fruits here with blackberries, black cherries and very dark/intense chocolate and meats. A wine that needs to be tasted to be believed.

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