

TOR

TOR Proprietary Red Wine

Oakville, 2014

BLEND: 43% CABERNET FRANC, 43% PETIT VERDOT, 14% CABERNET SAUVIGNON
PRODUCTION: 375 CASES | RELEASE DATE: JANUARY 2017

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

This is one of the most exciting wines we have made. It was born one long afternoon of tasting with Jeff through our barrels in 2015. As you know we work with some very prestigious vineyards in Oakville; one with two small blocks of Cabernet Franc. In another west-side vineyard called Vine Hill Ranch we have a small block of Petit Verdot. In 2015 something happened that winemakers dream about one late morning after a lot of tasting. We made a sample blend of most all the Cabernet Franc and the Petit Verdot. It was a lark that turned into a beautiful swan. Both are Bordeaux varietals that typically have more angles than Cabernet Sauvignon, and the angles rarely all line up. This day they did, French kissed, and eloped. After the honeymoon, we quickly bottled the bliss, and added three barrels of Cabernet Sauvignon from the Cabernet Franc vineyard to fill out the middle a tad more. Winemakers live for wines like this. It wasn't planned. It came to us.

Winemaking

Each lot was fermented separately and then after multiple blending trials we arrived at the final blend of 43% Cabernet Franc, 43% Petit Verdot and 14% Cabernet Sauvignon. While it is a classic Bordeaux blend the percentages are flipped on their heads a bit with the larger percentage of PV. The CS brings the sweet fruit to the blend, the CF the earthy components and the PV brings the spice and lift. 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

Another first for Tor, but given how magnificent this turned out, hopefully not the last time we can make this wine. The combination of West Oakville Cabernet, West Oakville Cabernet Franc and Vine Hill Ranch Petit Verdot has produced a wine unlike any other wines we made in 2014. This wine has the sweet core mid-palate from the Cabernet, the earthy/leather profile from the Cabernet Franc and the intense spice and mineral profile from the Vine Hill Ranch Petit Verdot. Think of this wine as a Haut Brion meets Oakville in all the best possible ways.

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