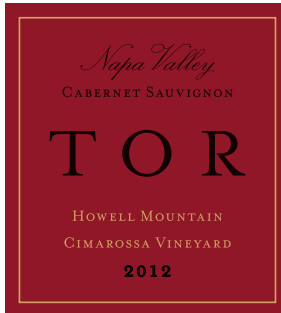


T O R



TOR Cabernet Sauvignon Cimarossa Vineyard, 2012

Blend: 100% Cabernet Sauvignon
Production: 150 cases
Release date: January 2015

Vintage

It is funny, but “classic” and “perfect” are words bantered about a lot about this bountiful, beautiful vintage. To me it was “classic” growing conditions - early bud break, no frost damage, relatively dry spring, with less than an inch in April, then nothing till October, and less than an inch that final month of harvest. One heat spike in June, another in early October, but just beautiful otherwise, with very cool evenings and warm, idyllic days. It was a ‘perfect’ year to be a farmer. Yet a vintner had to beware, for after two very short crops in 2010 and 2011 - 2012 set a big crop that had to be thinned many times. We managed this crop religiously in all our vineyards, some with draconian vigor, and because of that, only can I roughly use the word, “perfect”. Man had to interfere to bring things into balance for what will easily be termed a great Napa Valley vintage.

Vineyards

“Cimarossa” means ‘red hill top’ in Italian, which aptly defines this very special hillside vineyard, planted on a volcanic cinder cone. The elevation is 2,100 feet, and the soils are predominately red volcanic rock and dust. Not much can be cultivated on these steep hills besides vines and some olive trees (which produce my favorite California olive oil). This is a special place: the clusters are small, the berries are tiny, but the flavors are BIG! Our 2009 Cimarossa earned the highest Wine Spectator score for this appellation, ever - and in 2011 it earned one of the highest scores for the vintage.

Winemaking

The Cimarossa Cabernet always demands a bit of a deft hand when fermented. The fruit from Howell Mountain naturally has a lot of tannin. The key is to keep it sweet tannin and not let it veer to the dry side. This wine is fermented warm and fast and comes off its skins quickly. The Cimarossa also tends to get one more additional racking than our other single vineyard Cabernets. The barrels used on this wine are always 100% Darnajou due to the spicy, sweet profile that they can lend to Cabernet Sauvignon.

Winemaker’s Tasting Notes

The 2012 Cimarossa is an absolute black hole of a wine. This is a wine for lovers of big, intense and super rich mountain Cabernets. This vintage on Howell Mountain was about as ideal as a winemaker could ever want, and this wine shows that. This is not red, not ruby, not garnet - this wine is black. The complete saturation of color is amazing. On the palate this wine is classic Howell Mountain Cabernet with big tannins that just coat the palate. As big as the tannins are though, they are still sweet - so they are never drying in any way. This is a wine that is all about the black fruits - blackberries, black cherries and roasted meats. Delicious now, but an ager.