

# T O R

## TOR Cabernet Sauvignon Beckstoffer To Kalon, Clone 337, 2009

Blend: 100% Cabernet Sauvignon  
Production: 225 cases  
Release date: September 2011

### Vintage

2009 growing season was definitely one of the most uniform in recent history. No spring frosts, long and cool, except for one heat spike in June - I think one of the best for our blocks in Oakville's Beckstoffer To Kalon and on Howell Mountain, our Cimarossa vineyard. The wines from these terroirs have developed beautifully in barrel. All the grapes from these sites were picked under ideal conditions at optimum ripeness before the strange warm storm hit the North Coast on Oct 15<sup>th</sup>. One of our favorite To Kalon vintages to date.

### Vineyards

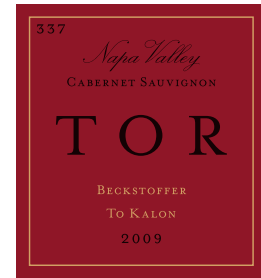
Beckstoffer To Kalon continues to receive worldwide accolades for the wines, particularly in the last decade. The vineyard is on a gentle slope on the western foothills of the Oakville appellation. Soils are Bale loam/ Bale clay loam, and are impeccably farmed by Andy Beckstoffer's team. We have a by-acre contract so we can determine canopy, crop load and picking dates - but rely on the Beckstoffer viticulturists for insight into this unique vineyard to guide our decisions. 2009 was an exceptional vintage for this vineyard, and our blocks. Our Clone 337 is from F Block and is one acre.

### Winemaking

The fundamentals are to have the vineyard stand above and beyond any flavors winemaking brings to the equation. We do berry sort, pick early morning, and ferment at temperatures that preserve varietal indemnity, never over aerate, and never filter or fine. We like to leave everything in, not remove flavors. Our favorite French coopers are Darnajou and Tarasaund for our Cabernet Sauvignons from To Kalon. We believe great winemaking is to know what not to do, which does take experience.

### Winemaker's Tasting Notes

Right off the bat, on the nose, you get an explosion of just pure rich fruit. This also is what we have come to expect from the Clone 337 with tons of blackberries, toasted fruit, wood and chocolate. On the palate the weight is not as rich as the Clone 6, but is perhaps more silky. This shows more dark fruits, roasted meats, cloves and tobacco. The finish on this is absolute silk and begs to be consumed with a great piece of meat.



*"...As is often the case ,  
the 337 clone in To Kalon  
yields a style of  
Cabernet Sauvignon  
that is intensely  
perfumed, graceful and  
totally impeccable. Exotic  
red berries, flowers and  
spices meld together  
beautifully in this poised,  
gracious Cabernet  
Sauvignon."*

**94**  
Robert Parker's  
*The Wine Advocate*  
December 2011