

# TOR

N A P A V A L L E Y

*OAKVILLE*  
CABERNET SAUVIGNON  
2021

**VINEYARD** Our TOR *Oakville* Cabernet Sauvignon hails from three exceptional vineyards in the Oakville appellation - Tench Vineyard, Double H Ranch Vineyard, and Renteria 360 Vineyard. With famous neighbors such as Screaming Eagle, Tench is in eastern Oakville where the Vaca Range and valley floor converge to form the Eastern Oakville Bench. Its signature rocky and nutrient deficient soils promote optimal vine stress producing exceptional Cabernet Sauvignon. Double H Ranch Vineyard is a small hillside vineyard on the western slopes of the Vaca Range directly below Dalle Valle. The iron rich site gives our 2021 *Oakville* its signature dark fruit and perfumed characteristics. Renteria 360 Vineyard is in the northeastern part of Oakville and has a long history of producing excellent Cabernet Sauvignons.

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**WINEMAKING** This is a barrel selection from three vineyards – Tench, Double H Ranch, and Renteria 360. As for all of our Cabernet Sauvignons, the individual lots were fermented on skins between two and three weeks in small tanks, matured for twenty months in Taransaud and Darnajou barrels, then bottled without fining and filtration.

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**WINEMAKER'S TASTING NOTES** Our Oakville Cabernet is a perfect example of why Oakville is the premiere appellation for Cabernet in the Napa Valley. This wine checks all the boxes, with a savory, umami element, a touch of mushroom and a hint of eucalyptus. The fruit is plentiful, with blackberry, chocolate covered cherry, blueberry pie and a graphite minerality. Baking spices of cinnamon, clove, and nutmeg add an extra touch of complexity. A true champion of this vintage.

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**VINTAGE** The 2021 growing season began with January, February, and March rains totaling close to eight inches. The ground water led to more canopy than the previous warm 2020, but all our sites are well drained and did not need significant canopy management. The vines were healthy, but crop set was small, 20%-25% off normal, less than the previous four years. The summer was dry, no significant rains until October. By harvest, the clusters were uniformly small, provided high skin to juice ratio, giving us wines with structure wrapped around a core of dense fruit. In the barrel, these wines evolved slowly. After 20 months in barrel, the wines represent what we consider an outstanding Napa Valley vintage.

