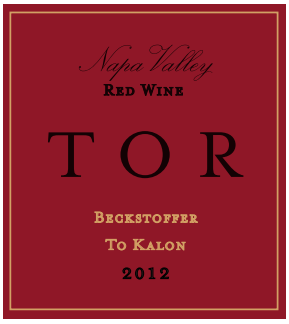
TOR



TOR Red Wine

Beckstoffer To Kalon Vineyard, 2012

Blend: 52% Cabernet Sauvignon,
48% Cabernet Franc (100% Beckstoffer To Kalon)
Production: 328 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

Beckstoffer To Kalon continues to receive worldwide accolades, particularly in the last decade. The vineyard is on a gentle slope on the western foothills of the Oakville appellation. Top soils are Bale loam/Bale clay loam, and running through the middle and west side of the vineyard are remnants of old stream beds riddled with rock. For the last decade we have worked with six blocks of Cabernet Sauvignon and two blocks of Cabernet Franc. Each vintage tells a different story, and the best wines can be single blocks, or blends of blocks. This is the first year all the Cabernet Sauvignon blocks seem to all fit together in one blend. When this happens we simply and proudly say "The sum is greater than the parts."

Winemaking

The 2012 To Kalon Cabernet was possibly one of the easiest fermentations I have seen in years. While we had very little fruit, what we did get in was very healthy and fermented in tank for twelve days and finished in barrel a little more than two weeks later. This was given no more than two pump-overs a day and toward the end of its fermentation was only given a single one each day. Fermented dry, the wine was moved to its traditional mix of Darnajou and Taransaud wood - where normally our Cabernets will get three to four rackings, this received only two until bottling. The Cabernet Franc was a faster fermentation at about 14 days - and was also a little bit warmer, topping out at around 93 degrees. After pressing the Cabernet Franc, it was barreled down to 100% Darnajou wood to complete its fermentation.

Winemaker's Tasting Notes

The 2012 To Kalon Red Wine is an amazing mix of California fruit with Bordeaux aromatics. The nose on this wine screams with pencil lead, bay leaf, truffles and rich black cherries. The palate shows wonderfully ripe blackberries, sweet raspberries, cured meats and tremendous length and texture as it coats the palate. This is a wine that will benefit tremendously with some decanting or opening and then drinking the next day and should age and improve gracefully in the cellar for at least 10 years, though should go on for decades.

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