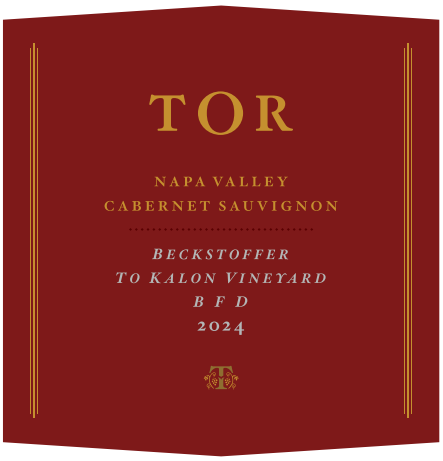
TOR

NAPA VALLEY

BECKSTOFFER TO KALON VINEYARD, BFD
CABERNET SAUVIGNON
2024

VINEYARD Beckstoffer To Kalon is possibly Napa Valley's most iconic vineyard, in part due to the number of 100-point wines that have carried its vineyard designation. Napa pioneer Hamilton Crabb first planted the historical vineyard in 1868, and it was acquired by Andy Beckstoffer in 1993, who championed the concept of vineyard-designated wines. The rest is history.

The vineyard lies on the western boundary of the Oakville Appellation. Running through the middle and west side of the vineyard are remnants of ancient streambeds riddled with rock, which provides exceptional drainage – ideal habitat for Cabernet Sauvignon. Over the last two decades, we have accumulated 11 blocks in this coveted vineyard, with two rare blocks of Cabernet Franc. We consider each block's First Growth quality.



WINEMAKING The 2024 To Kalon Vineyard "BFD" Cabernet Sauvignon represents one of the most distinctive bottlings in our portfolio. It is crafted from an co-fermentation of three distinct vineyard sites—Blocks B, F, and D—which remarkably achieve optimal ripeness simultaneously each vintage. Harvested together on a single day, the three blocks are co-fermented in the same tank. While the exact blend proportion naturally varies year to year, the BFD consistently showcases a brighter, more red-fruit-driven profile than our standalone F Block Cabernet.

WINEMAKER'S TASTING NOTES "The 2024 To Kalon BFD once again exemplifies what makes this bottling so distinctive within our portfolio. Defined by a striking combination of vibrant red, blue, and dark fruits—a complexity rarely found in other To Kalon Cabernets—this wine immediately commands attention.

On the nose, it opens with aromatics of spicy red raspberry reduction, rich fruitcake, dark plum, and sweet black cherry. The palate is generously medium-to-full-bodied, framed by a lively, refreshing acidity that sets it apart from our flagship To Kalon bottling. Flavors of marionberry and juicy black cherry are layered with exotic cardamom, ginger cookie, and a savory, roasted-meat nuance. Expressive and utterly compelling today, it will reward patience over the next 6 to 12 months plus in the cellar." –Jeff Ames

TOR'S NOTE ON THE VINTAGE 2024 shoots pushed in early spring with vigor due to excellent groundwater and warm conditions, forming healthy canopies. Before veraison, in June and into July, Napa experienced two short heat spikes which accelerated ripening. It was an early start for the vineyards, and an early harvest for the winemakers, a bit fast and furious toward the end, but overall one we all fondly look back on as special. The wines have great color, extract, layers of flavor, excellent #s (PH/TA/dry extract/etc..). 2024 is reminiscent of some of the great vintages of the past, like 1987 and 1991, that have aged extremely well.

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