

TEXTBOOK



“Page - Turner”

OAKVILLE DISTRICT PROPRIETARY RED WINE

• HIGHLIGHTS •

- Superbly mature and well-drained sites on rocky east and west sides of the Oakville District AVA, next door to Screaming Eagle, downslope from Harlan and near To-Kalon vineyards
- Exemplary farming practices provided dense clusters with perfect flavor and maturity
- Classic “Right Bank” Bordelaise winemaking (blended varietals, new French oak, egg-white fining) provides a spectacular result

• VINTAGE 2015 •

The start of Vintage 2015 was unseasonably warm in early Spring and this led to earlier than normal bud break. That combined with some severe frosts led to uneven flowering and a small “set”. Precipitation was at 75% of normal, so the drought persisted. A very early harvest started things off, and it seemed to last forever. Quality is very high, but the cluster count and berry sizes were very small so 2015 is one of the smallest harvests in recent years.

• OAKVILLE VINEYARDS •

Two exemplary Oakville sites – on opposite sides of the tiny appellation, frame our 2013 release. On the eastern side of the AVA, downslope from Harlan, we find the site of TEXTBOOK Merlot, abutting the verdant Mayacamas mountains. TEXTBOOK “Page-Turner” pulls its Cabernet Sauvignon portion from a very special site located on the extreme eastern side of the Oakville District AVA abutting the rugged and dry Vaca Mountain range, next door to Screaming Eagle. This sub-section of the Oakville AVA is renowned for superb, richly-textured Cabernet Sauvignon and Cabernet Franc. The terrain is characterized by steep hills which bask in warm, sunny afternoons offering an ideal growing environment. Soil profiles include gravelly alluvium (eroded off the nearby mountains) covered by shallow gravelly loam and in some places interspersed with large boulders. These sites are quite infertile and well-drained. Planted in the early 1980’s and 1990’s these two sites clonal material include heritage selections (likely from Beaulieu Block).

Exemplary sustainable farming practices are employed in these mature sites and after veraison we culled unevenly ripened bunches which reduced yield to less than 7 pounds per vine (@ 3.6 tons/acre), low for the Oakville District.

Regional Composition: 100% Oakville District Varietal Composition: 74% Merlot, 16% Cabernet Franc, 10% Cabernet Sauvignon

• FERMENTATION AND MATURATION •

TEXTBOOK clusters were field-sorted, hand-harvested, hand-sorted at the winery and de-stemmed and cold soaked for 4 days in open-top, temperature-controlled fermenters. Two daily punch-downs (depending on the lot) during fermentation kept the caps immersed and extracted superb flavor and structure. After twenty-one days (Merlot) and thirty days (both Cabernets) on their skins we gently pressed into barrels where the lots completed ML fermentation over the winter. Barrels were of the highest quality; 100% French, 45% new, three-year air-dried, medium-toast with toasted heads and handcrafted by Boutes, Francois Frères and Nadalié. The mélange of these three varietals added complexity, regal mouth-feel, softness and completed the classic “Bordeaux Right Bank” blend profile. Twenty-one months maturation in barrel with two rackings and one egg white fining integrated flavors and developed its wonderfully balanced, yet textured mouth-feel. We bottled only seven barrels.

Named by our youngest daughter, “Page-Turner” reflects the eagerness we feel each time we taste it. It beckons for another sip and we believe it is a “textbook” example of these noble varieties grown in this outstanding appellation.

Total Production: 4 barrels Suggested Retail Price: \$65

By The Pey Family