

TEXTBOOK



“Page - Turner”

O A K V I L L E D I S T R I C T

• H I G H L I G H T S •

- Superbly mature and well-drained sites on rocky east and west sides of the Oakville District AVA, next door to Screaming Eagle, southerly neighbor of Opus One and 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

• V I N T A G E 2 0 1 0 •

While we suffered through almost *thirty days* of frost in 2008, in 2010 we saw only five. And we saw helpful late spring rains which filled reservoirs and a heat spell in June which curtailed excessive canopy development. By mid-summer we were optimistic as it gave us only a few 100F-plus days so we saw little shriveled fruit and ripening occurred evenly. A splash of rain in early October dusted off the leaves and caused little worry for the thick-skinned Cabernet grapes. Between October 11 and 21 we hand-harvested bunches in immaculate condition with excellent flavor and balanced acids. Our 2010 “Page-Turner” is crafted to be a delicious Oakville District red wine – vibrant and ready to enjoy in the medium-term, with the knowledge that it carries the elements needed for the long haul.

• O A K V I L L E V I N E Y A R D S •

Two exemplary Oakville sites – on opposite sides of the tiny appellation, frame our inaugural release. 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. 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. On the eastern side of the AVA we find the site of TEXTBOOK Merlot, abutting the Mayacamas mountains. 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 5 pounds per vine (@ 2.65 tons/acre), very low for the Oakville District.

Regional Composition: 100% Oakville District Varietal Composition: 40% Merlot, 20% Cabernet Franc, 40% Cabernet Sauvignon

• F E R M E N T A T I O N A N D M A T U R A T I O N •

TEXTBOOK clusters were field-sorted, hand-harvested, hand-sorted at the winery and de-stemmed and cold soaked for 5-8 days in open-top, temperature-controlled fermenters. One to 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 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 four barrels.

Named by our youngest daughter, “Page-Turner” reflect 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.

pH: 3.64 TA: 0.65 g/100mL Alcohol: 14.5% Total Production: 4 barrels Suggested Retail Price: \$69

By Jonathan & Susan Pey

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www.TextbookVineyards.com