

# TEXTBOOK

NAPA VALLEY

## 2017 PROPRIETARY RED WINE OAKVILLE, NAPA VALLEY

### HIGHLIGHTS

- Superbly mature and well-drained Merlot site on west-side of Oakville, near To-Kalon and downslope from Harlan.
- Classic “Right Bank” Bordelaise winemaking (blended varietals, new French oak, egg-white fining) partnered with beautiful Oakville District Cabernet Sauvignon provides a spectacular result. Unfiltered.

### VINTAGE

Vintage 2017 was a superb vintage with outstanding weather all season. Yes, there was some isolated hail and two heat spikes, but overall, the season was excellent for premium viticulture. Wildfires in October posed challenges to late-season grapes such as Syrah and Zinfandel, but all our Oakville Merlot grapes had already been picked.

### VINEYARDS

Two exemplary Oakville sites – on opposite sides of the tiny appellation, frame our 2017 release. On the eastern side of the AVA, downslope from Harlan, we find the TEXTBOOK “Page-Turner” Oakville Merlot site, 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. These sub-sections of the Oakville AVA are renowned for superb, richly textured Merlot and Cabernet Sauvignon. The terrain is characterized by steep hills which bask in warm, sunny afternoons offering an ideal growing environment. These sites are quite infertile and well-drained. Soil profiles include gravelly alluvium (eroded off the nearby mountains) covered by shallow gravelly loam and in some places interspersed with large boulders.

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.

### FERMENTATION & MATURATION

TEXTBOOK Merlot clusters were field-sorted, hand-harvested, hand-sorted at the winery. We also used a Pellenc sorter to deliver only the most pristine berries to the fermenter. Grapes were de-stemmed and cold soaked for three days in open-top, temperature-controlled fermenters. Three vigorous daily punch-downs (depending on the lot) during fermentation kept the caps immersed and extracted superb flavor and structure. After thirty-three days (Merlot) and thirty days (Cabernet Sauvignon) 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, 50% new, three-year air-dried, medium-toast with toasted heads and handcrafted by Boutes, Francois Frères and Nadalié. The mélange of these two varietals added complexity, regal mouthfeel, 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 mouthfeel. We bottled unfiltered so it may throw a harmless deposit.

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.

REGION: 100% Oakville District AVA  
GRAPES: 80% Merlot, 20% Cabernet Sauvignon

OAK: 100% French, 50% new  
AGING: 21 months PH: 3.85 ABV: 14.6%



*Very plush, filled with intense notes of Asian spice to the concentrated blackberry and boysenberry flavors. Vanillin richness shows midpalate, with a long, structured finish that goes on forever.*