

TEXTBOOK



PAGE-TURNER

PROPRIETARY RED WINE
OAKVILLE - NAPA VALLEY



Total Production: 8 barrels
Suggested Retail Price: \$80

From The Pey Family Library

T 415.455.WINE
TextbookVineyards.com

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 2016

Vintage 2016 was unseasonably cool and led to late bud break and later than normal harvest. Modest shatter occurred but not to the extent of 2015 and so while harvest was smaller than average, we look at it as quite normal. The longer season allowed for perfect flavor development in Cabernet Sauvignon and Merlot across Oakville.

OAKVILLE VINEYARDS

Two exemplary Oakville sites – on opposite sides of the tiny appellation, frame our 2016 release. On the western 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. 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. 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.

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

Varietal Composition: 79% Merlot, 21% Cabernet Sauvignon

FERMENTATION AND 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 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 (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, 45% 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 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 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.