

TURNBULL

2014

BLACK LABEL
CABERNET SAUVIGNON

“THIS IS OUR ‘HEART OF DARKNESS’ WINE - AT RELEASE, SHOWCASING A POWERFUL DENSITY OF FRUIT, AND LATER REVEALING THE BONES AND STRUCTURE TO AGE ELEGANTLY AND GRACEFULLY. IT IS OUR FLAGSHIP WINE, OUR ‘BEST OF THE BEST’ BARREL OFFERING.” - WINEMAKER PETER HEITZ

OUR STORY

Turnbull has been making wine of exceptional quality since 1979 in Oakville, with estate-grown fruit carefully tended to from the ground up through to the winery. Turnbull wines are crafted with integrity and without compromise. Our signature is a balanced wine of structure and depth, with an intensity of fruit and polished, elegant texture.

WINEMAKING

It starts with a painstaking process of vinifying lot by lot, tasting and evaluating each for specific attributes and characteristics. Like a complex puzzle, Winemaker Peter Heitz weaves together a narrative of place, chalking barrels one by one to the final blends. The wines elevate in 100% French Oak barrels and rest in bottle for an extended period before release.

This bottling is a signature selection of individual barrels sourced from our estate vineyards in Oakville. Our winemaker crafts the blend by choosing lots that showcase dark, brooding, hedonistic characteristics, with dusty black fruits and an exotic floral lift. The barrels deliver wine of astounding purity and density.

VINEYARDS

The fruit source for this flagship blend is always anchored by our Leopoldina Vineyard, with additional buttressing and lift from our Fortuna Vineyard. Both are Eastern Oakville sites featuring prolific volcanic red soils that lend richness and texture to the wines. The Leopoldina Vineyard, high above the Valley floor, gives a dark unctuousness, power and structure to the wine. Sitting proudly on the alluvial fan below Leopoldina, our Fortuna Vineyard provides textured tannins, with dusted black fruit and spice notes.

VINTAGE NOTES

2014 was a vintage of harmony and balance; freshness and verve. A beautiful growing season, filled with soft light and cool length, perfectly highlighted our Western exposure Oakville vineyards. In the fermenter we found slower extraction, but with patience we achieved a remarkable richness in the resulting young wines. Resting in barrel, the wines reached a transformative moment where they lengthened and grew in flavor density. There is an early season fruit freshness and purity that we find exciting, supported by fine, soft tannins. The resulting wines display weight and importantly lift, which coupled with the subtle tannins, foretells distinctive wines that should be agers.

TASTING NOTE

Farm dust blackberries, boysenberry and crème de cassis aromatics enthrall. Dense brooding power seeps beneath the drifts of violet and huckleberry. Firm, super fine-grained tannins fill the mid palate. Dark cherry and pomegranate reduction co-mingle with blue fruits, spice box, tobacco and dark chocolate tones to create the perfect accompaniment to the fruit purity.

APPELLATION

Oakville, Napa Valley

ALCOHOL

14.7% by volume

VARIETAL BREAKDOWN

99% Cabernet Sauvignon

0.5 % Malbec

0.5% Petit Verdot

