

TURNBULL

2014

OAKVILLE RESERVE
CABERNET SAUVIGNON



“THIS BOTTLING IS THE PINNACLE OF WHAT OAKVILLE REPRESENTS AND TASTES LIKE EACH VINTAGE. A BARREL SELECTION OF THE FINEST PARCELS FROM OUR ESTATE VINEYARDS, WE CRAFT THIS WINE IN A CLASSIC STYLE, TO SPEAK TO THE TRUEST EXPRESSION OF THE PLACE WHERE WE FARM.” - WINEMAKER PETER HEITZ

OUR STORY

Turnbull has been rooted in the culture and history of the Napa Valley, making wine of exceptional quality in Oakville since 1979. It starts with our estate-grown fruit, which we carefully tend 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.

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.

Oakville Reserve is our Winemaker's selection of barrel lots from our Oakville estate vineyards that give us fresh, bright fruit characteristics with an intrinsic balance and elegant expression.

VINEYARDS

For our Reserve Oakville bottling, the fruit comes almost entirely from the Fortuna and Leopoldina Vineyards. Both are Eastern Oakville sites feature the famous volcanic red soils that the Oakville AVA is known for. The soils from both sites give richness and texture to the resulting wines. The Fortuna Vineyard sits proudly on the alluvial fan at the base of the Oakville bench and contributes red fruit and spice components to the wine. The Leopoldina Vineyard, high on the bedrock ridge above the Fortuna Vineyard, brings structure and texture, and mid-palate weight, to the resulting wines.

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 NOTES

An immediate pleasure of early season summer ripe strawberries, with almost ripe blackberries and red cassis. Behind the fruit, there are hints of toasted nuts, peppercorn and sandalwood. The palate starts with a narrow focus and then jets out with an impressive width, lending a very delicious and textural experience to the wine. You are left with an explosion of red fruit - like a million heart emojis being released in the sky.

APPELLATION

Oakville

ALCOHOL

14.6% by volume

VARIETAL BREAKDOWN

89% Cabernet Sauvignon
4% Cabernet Franc
4% Merlot
2% Malbec
1% Petit Verdot