

TURNBULL

2015

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 the 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, tasting through and chalking each barrel, one by one, to determine the final blends. Our wines are aged in 100% French Oak barrels and rest in bottle until ready for release, to be enjoyed as they were intended.

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 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

2015 has proven to be an outstanding vintage, due largely to irregular weather throughout the 2015 growing season. Unseasonably warm temperatures in the late winter and early spring initiated an earlier bud break, leading to an earlier harvest. A colder-than-usual month of May, at the peak of bloom, resulted in a smaller crop. These elements prompted what we consider to be a true winemaker's vintage: the ripe, but small crop allowed us to vinify block by block to capture the unique expressions and nuances of this special vintage. A showcase in the art in winemaking, these wines excite with incredible freshness and intensity, while displaying a prettiness of uncommon purity.

TASTING NOTES

A dynamic opulence of dark fruit expression thrills the olfactory senses to reveal a taught, widening plane of lifted red fruit on the palate. Bewitching dark blue fruit tones drive an energetic but focused depth and length through the finish. Drink every day, 365 days a year.

APPELLATION

Oakville

ALCOHOL

15.1% by volume

VARIETAL BREAKDOWN

91% Cabernet Sauvignon

4% Merlot

2% Cabernet Franc

2% Malbec

1% Petit Verdot

