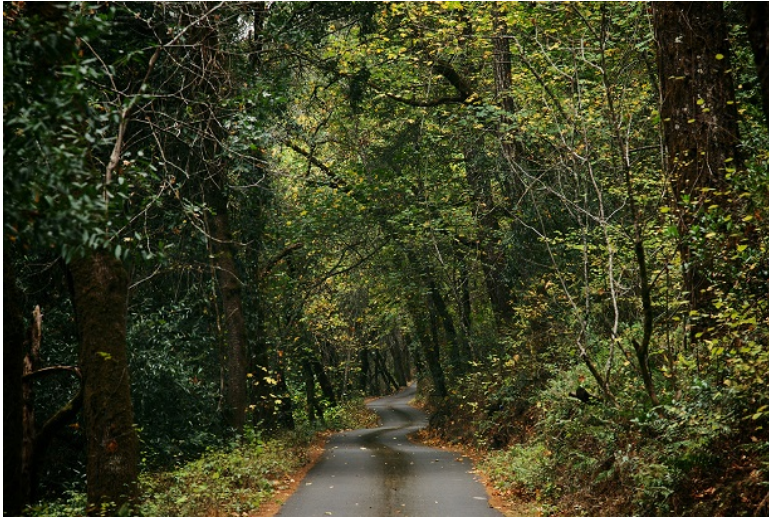




THOREVILOS 2010

Abreu

PROPERTY



Thorevilos was one of David Abreu's favorite haunts as a child. There were no vines then. Just pine trees, redwoods, an old olive grove, and a rusted hog wire hanging from a tree — “Hook Man” in Abreu family lore.

These days it's the dirt that engrosses him. White tufa that turns to fine powder when you grind it beneath your foot. Tannish soil peppered with orange-brown pebbles. Streaks of dry, red earth.

Sitting 800 feet above the valley floor, wedged between the St. Helena and Howell Mountain AVAs, Thorevilos doesn't belong to any sub-appellation. “It's an outlier,” David says. When the AVA



boundaries were being determined, he could have argued to have it included. “But it wouldn't have made any difference to the vineyard. Or the wine.”



BLOCK
A1

2010 ABREU Thorevilos

NAPA, CA

Up in the hills, the season is always a little longer. In 2010, cool weather delayed the start of the season even further. Ample rains gave the vines a healthy start, and the cover crops offered a natural boost once tilled and spaded into the soil. It was an even bloom for the most part, leading to medium-sized clusters with small berries, yet the cool summer continued, elongating our wait for harvest. As August passed, with the vines just finishing veraison, we anticipated a short harvest window. Our crews meticulously thinned the vines to low yields to ensure the grapes would reach optimal ripeness before that window closed. Thanks to the kinder temperatures experienced throughout September, ripeness was of no concern.

Harvest began on October 6 at Thorevilos. The Merlot block, with a severely reduced crop of less than 1.4 tons per acre, was the first to be picked, while the remaining blocks of Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested over 6 days between October 16 and October 21.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	October 6, 16-21
PRODUCTION:	15 barrels
BOTTLED:	December 2012
RELEASE DATE:	March 2015
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

Year in and out, Thorevilos gives us wines that are inky in color, dense and wildly complex, aromatically beguiling and structurally commanding. They are not for the light-hearted, and the 2010 is no exception.



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“The 2010 Thorevilos is insanely beautiful from the very first taste. Massive tannins give way to a deeply expressive, resonant dark red fruit, graphite, wild flowers and new leather. Readers who are fortunate enough to find the wine should not hesitate. I imagine a bottle opened before its tenth birthday will be largely an academic exercise.”

Antonio Galloni—Vinous Media

“The 2010 Thorevilos seemed more tannic and backward than the 2009, which is somewhat of an anomaly in my tastings of these two vintages. Lots of espresso roast, white chocolate, blueberry, black raspberry and floral aromas jump from the glass, but the wine hits the palate with a crescendo of fruit, glycerin and body. Elevated tannins then kick in giving the wine a huge structure as well as a Bordeaux-like austerity. This wine requires 4-5 years of cellaring once released, and should evolve for more than three decades. Drink 2017 – 2047.”

Robert Parker—The Wine Advocate



JOURNEY



Growing up, Napa Valley was David Abreu's playground as well as his classroom. Born into a family of ranchers, he spent the better part of his youth working in Napa's original vineyards. Over time, David's sense of what makes a site stand out—why one vineyard makes great wine and another's is just good—was sharpened beyond the ordinary. Eventually, intuition and experience led him to four exceptional vineyard properties: Madrona Ranch, Cappella, Howell Mountain, and Thorevilos.

He planned and planted each one. And with an



uncompromising—some might say insane—commitment to quality, he and his crew farm them to perfection.

Alongside Brad Grimes, a chef turned winemaker, he whittles one hundred barrels down to just 12,000 bottles of single-site Cabernet blends. You could call it passion beyond reason. And you may be right.

“When you work with a vineyard long enough, you get to know its personality. You know how to pull the best from it, no matter the vintage. That’s what it takes to make a great wine. A wine that might actually be around – to tell its own story – 100 years from now.”

David Abreu