

An aerial photograph of a vineyard in Napa Valley, California, during the golden hour of sunset. The rows of grapevines are arranged in a grid pattern, curving across the landscape. The sun is low on the horizon, creating a warm, golden glow that filters through the trees and casts long shadows. The foreground shows the dense foliage of the vines, while the background is dominated by a large, dark tree that frames the scene.

2011 ABREU
Thorevilos

NAPA VALLEY, CA

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.



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.”

Sitting 800 feet above the valley floor, wedged between the St. Helena and Howell Mountain AVAs, Thorevilos doesn't belong to



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In certain years at Thorevilos, the vintage grants us the ability to pick over a short period of time. The vineyard crews might enjoy a steadier pace, but in the winery this gives us greater flexibility when tailoring fermentations. Ultimately, it means we're able to create more dynamic lots.

In 2011, the Merlot from Thorevilos was picked on October 24 and co-fermented with one-third Cabernet Sauvignon, producing a focused, piercing expression of Merlot that adds both volume and structure. On October 27, one small tank was filled with equal parts Petit Verdot and Cabernet Franc. This vibrant, floral and brooding lot shows how two opposing varieties can unify into a wine of nobility. One day later, a larger ferment consisting of Cabernet Sauvignon from all three of the steeply terraced blocks presented itself. These three ferments came together to create a wine that is, without doubt, a vivid reflection of this untamed site we call Thorevilos.

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	October 24, 27, 28
PRODUCTION:	10 barrels
BOTTLED:	December 2013
RELEASE DATE:	March 2016
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

In a vintage that challenged winemakers to do something differently, we did the same thing we always do. Work. Focus. Put our heads down to seek the most elusive quality a wine can have - consistency. When we were finally able to stand up and take stock, we saw honest wines tucked away in barrel. We saw a vintage in which we made sacrifices so that our wines could tell the story of 2011 for decades to come, without smokescreen or apology.



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“Abreu's 2011 Thorevilos is wonderfully alive in the glass. Sweet floral notes lead to dark red fruit, ferrous notes and tobacco. The 2011 is surprisingly open and graceful at this stage.

Will it close up, or always remain relatively accessible? Time will tell.

One thing that is for sure is that the 2011 is beautiful.”

Antonio Galloni—Vinous Media

“Another superstar of the vintage is the 2011 Thorevilos.

Abreu and Grimes clearly crop-thinned in this vintage, and did heroic work in the vineyard to eliminate any possibility of tainted grapes getting in to the flavors. Sensational purity of blueberry and blackberry fruit intermixed with hints of camphor and violets are found in this 2011, which has a much higher percentage of Cabernet Sauvignon than usual as the Petit Verdot was decimated by spring frost. Deep, serious, rich and one of the most concentrated 2011s I tasted, it should age effortlessly for 20-25 years.”

Robert Parker—The Wine Advocate

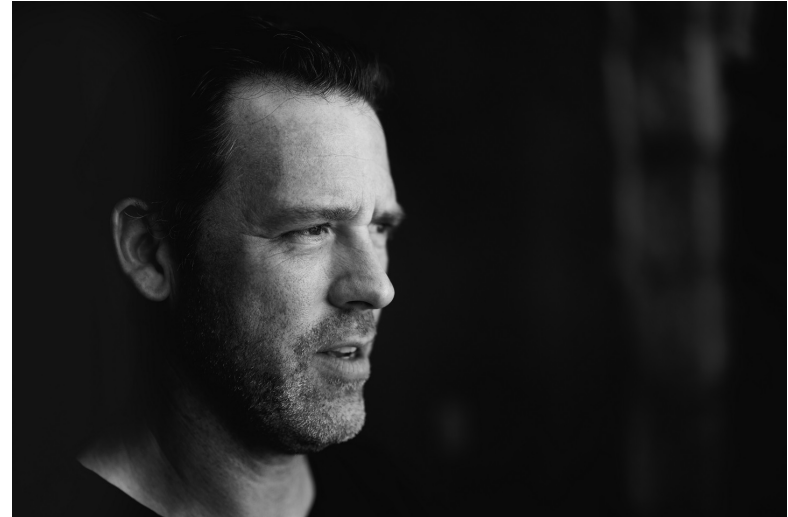


JOURNEY



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