



T O U R N E S O L

2007 NAPA VALLEY CABERNET SAUVIGNON

WINEMAKER TASTING NOTES

Heavily concentrated garnet with deep red rim. Delicate aromas of lavender, cinnamon, cedar and a slight flintiness sit atop the bolder notes of cassis, blackberry, plum, currants and raspberry. The palate is firm, concentrated and compact exhibiting the power and structure of the 2007 vintage and the complexity and elegance of the volcanic Coombsville soils. This wine is a collectible that will offer a great reward for those who choose to cellar it for the next 5-20 years.

WINEGROWING INFORMATION

The winegrowing season in 2007 was a near perfect vintage for Cabernet Sauvignon at Tournesol. Low winter rainfall was followed by early spring rains. A long and mild summer, punctuated with one heat spike in late August, ensured optimal ripeness and the lengthy “hang” time added to the development of color, flavors and tannin maturity.

The Cabernet Sauvignon grapes were harvested on October 25 under a bright Hunter’s Moon. Hunter’s Moon is the first Full Moon after the Harvest Moon, named by Native American hunters who tracked and killed their prey by autumn moonlight. It was the largest and brightest Full Moon for 2007, near the time of the Moon’s closest approach to Earth for all of 2007. Proprietors Bob and Anne Arns believe that harvesting under the Hunter’s Moon, when crops are at their peak of flavor, contributed to the exceptional 2007 vintage.

The grapes were immediately taken to the winery and were destemmed into small, open-top microvinification bins where the juices and skins fermented and macerated between 16 and 35 days, dependent on variety and vineyard location. Each bin received punch-down treatments and was monitored daily by winemaker Ken Bernards.

When fermentation was complete, the wine was raked into small, thin-staved new French oak barrels selected from an array of forests with various toast levels for up to 21 months with the various varietals kept separate. After several blending trials over the course of a year, a single, signature wine was created that is a natural expression of the Tournesol estate vineyards.

Proprietors Bob and Anne Arns' original concept in planting the vineyard was to create a mosaic of several Bordeaux red varieties that could be fashioned into an individual proprietary wine. Each year, the Proprietor's Blend is a unique, elegant wine that represents the best combination of grape varieties from the individual vineyard blocks.



- GRAPE SOURCE:** Tournesol Estate Vineyards
- BLEND:** 100% Cabernet Sauvignon
- BARREL AGING:** 22 months in new French oak
- APPELLATION:** Coombsville AVA
- WINEMAKING:** Certified Organic Winery
- ALCOHOL:** 14.2%
- PRODUCTION:** 180 cases
- RELEASE DATE:** October 2012