



T O U R N E S O L

2012 PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Opulent garnet color with a dense core. The lush fruit aromas of blackberry, black currant, and plum leap out of the glass with floral notes of violets, lavender, and fresh herbs. The fragrant aromatics are matched by the intense full bodied mouthfeel and firm finish. Peppered fruit and savory umami flavors of this Bordeaux style blend contribute complexity and roundness. Tournesol 2012 Proprietor's Blend is clearly the result of a truly extraordinary vintage. This wine will continue to develop in depth and length over the next decade.

WINEGROWING INFORMATION

Every vintage is a reflection of the characteristics of the vines grown at our Estate in interaction with the unique weather conditions that frame every growing season. Rainfall was above average during the winter months and the spring was relatively wet with moisture persisting into May. Textbook conditions saw near-ideal bud break, steady flowering, even fruit set, and a lengthy stretch of warm days followed by cool and often foggy nights during the summer which allowed for longer hang time. Light rains held off until late October after the grapes had reached optimal ripeness and balance.

WINEMAKING INFORMATION

Harvest of the Merlot and Malbec began October 4th. The grapes were immediately taken to the winery and de-stemmed into small, open-top microvinification bins where the juices and skins fermented and macerated between 16 and 35 days, dependent on variety and vineyard block. Each bin received hand punch-down treatments and was monitored daily by winemaker Ken Bernards.

Once fermentation was complete, the wine was raked into thin-staved new French oak barrels selected from an array of forests with various toast levels for up to 21 months. After several blending trials over the course of a year, a single, signature wine was created as an expression of the Tournesol Estate.



GRAPE SOURCE: Tournesol Estate Vineyards

VARIETAL: 73% Cabernet Sauvignon, 19% Malbec, 5% Petit Verdot, 3% Cabernet Franc

BARREL AGING: 20 months in new French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.7%

PRODUCTION: 700 cases

HARVEST DATE: October 4, 2012

RELEASE DATE: October 2017
