



T O U R N E S O L

2012 NAPA VALLEY ROSE

WINEMAKER TASTING NOTES

This pale colored rose lacks nothing in fruit, flowers, and spices. White peach, strawberry, ripe honey dew, tangerine zest, and mango. Flowers of tuberose, fresh cut lilies, and rose petal waft delicately over tea leaf, clove, and a subtle minerality. Very aromatic and balanced with perfect acidity. Great with most foods and a delight to sip on its own. Serve chilled.

WINEGROWING INFORMATION

The 2012 grapegrowing season and harvest in the Napa Valley was near perfect and has been coined a “Goldilocks” year: not too hot, not too cool, just right! Rainfall was above average during the winter months and the spring was relatively wet with moisture persisting into May. Textbook conditions saw near-ideal spring budbreak, steady flowering, even fruit set, and a lengthy stretch of warm days and cool, sometimes foggy nights during the long summer months.

This is a wine more about technique than anything. The wine is produced using whole grape clusters that gently run off the naturally pressed juice similar to a cuvee in Champagne production. It is barrel fermented for a richer mouth-feel and gravity flow production preserves flavors and aromas with less abrasive handling. Seven barrels produced.

The fruit for this wine comes from the westneighboring vineyard to Tournesol, “Ancien”, located in the south-eastern corner of NapaValley in Coombsville. The lower slopes there are covered by fog in the morning and refreshed by cool breezes in the afternoon, opposed to higher elevations that get much more heat and a shorter growing season. Having a longer and cooler season, the fruit gets more “hang time” and therefore accumulate more flavor, better texture, and great aging potential. The soils are primarily compressed volcanic ash (Tufa) and alluvial clays that retain water and allow vines to stay hydrated without becoming diluted. Clay soils not only provide great structure in our wines but allow for longer development and aging in the bottle. The forty year old Martini clone vines are harvested at nighttime when temperatures are cooler to preserve elegant aromatics and acidity. 100% Coombsville.

