



T O U R N E S O L

2015 NAPA VALLEY ROSÉ

WINEMAKER TASTING NOTES

Tournesol Rosé of Grenache displays the beautiful delicate salmon color of Provencal rosés. A complex mélange of dried roses, clove, raspberry and lilac interwoven with tangerine zest and spice. The palate is lush while delineated with refreshing acidity in the long and vibrant finish. Enjoyable year-round, food pairing possibilities for Tournesol Rosé are almost endless!

WINEGROWING INFORMATION

The 2015 vintage in Napa Valley will be remembered as an outstanding quality vintage with very low yields. The growing season began three weeks ahead of normal and came to a close by the second week of October. Growers dealt with a fourth consecutive year of drought, an early bud-break and bloom, and lower yields than the previous three years. The well-balanced, high quality crop resulted in elegant, well-structured wines with bright fruit flavors and vibrant acidity.

Winemaker, Ken Bernards, ensures the vineyard is cultivated and harvested solely for the rosé, picking fruit at lower Brix to preserve aromatics and acidity. The gentle direct press of whole clusters yields juice in a similar manner to that of a cuvee in sparkling wine production. Gravity flow preserves flavors, aromas and greater complexity with less abrasive handling. The juice is barrel fermented three to four weeks for a richer mouthfeel.

The Grenache fruit for the 2015 Rosé is sourced from Boz Scaggs Vineyard in the nearby Mt. Veeder AVA of the Napa Valley. The organic, hand farmed vineyard sits at 1,300 feet above the valley floor where it, together with its complex soils, creates a wine with bright, aromatic, and refreshing qualities.

120 cases produced

