



T O U R N E S O L

2008 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Rich garnet color with a dark core, bordering on inky. The aroma meets the nose without effort with the red fruits of sweet cherry pie, rhubarb and raspberry liqueur. Tart blackberry, black cherry and plum are detected on the darker side. Past the fruit, one discovers layers of violets, gravel dust and a volcanic rockiness. Considering the incredible depth of the nose, the palate meets, if not exceeds one's expectations. Red currant, cherries, vanilla bean, hazelnut and warm leather coat the mouth with a long finish. This left-bank style wine has lively, balanced acidity and lush tannins that truly showcase the captivating terroir and seduction of Coombsville. Drink now to enjoy its opulent fruit or over the next 5- 15 years as it develops bottle bouquet and layers of complexity.

WINEGROWING INFORMATION

The 2008 winegrowing season in the Napa Valley will be remembered as the year of fire and ice. Below normal winter rainfall was followed by extreme frost in late March, the worst in over 30 years. Lightning strikes around the Summer Solstice in June ignited extensive wildfires in California, although the Napa Valley was relatively unaffected. A long, mild summer was punctuated with heat spikes in late August, but the Bordeaux varietal's thick skins withstood the temperatures. Berry size was small resulting in excellent quality fruit which matured over the dry and warm Indian Summer to produce fruit loaded with color, great balance, flavors and aromas.

The Malbec and Merlot grapes were harvested in the cool, early morning hours of September 26. A month later, on October 24, the Cabernet Sauvignon and Cabernet Franc were picked under a clear sky streaked with shooting stars. Proprietors Bob and Anne Arns believe that it was a promising sign of a stellar 2008 vintage at Tournesol.

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 racked 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: 86% Cabernet Sauvignon, 3% Merlot, 3% Cabernet Franc, 7% Malbec, 1% Petit Verdot

APPELLATION: Coombsville

WINEMAKING: Certified Organic Winery

ALCOHOL: 14.9%

PRODUCTION: 335 cases

RELEASE DATE: February 2012