



# T O U R N E S O L

## 2012 SAUVIGNON BLANC & SEMILLON BLEND

### WINEMAKER TASTING NOTES

Very light straw with green tinges in the reflection. Extremely aromatic and floral. Having Sauvignon Blanc Musqué in the blend steers away the potentially “vegetative” aromatics and flavor, leaving us with a more uplifting peachiness, apricot, & crushed pineapple. Summer garden scents of fresh cut sweet grass, white flowers, and honey. Fresh, mouthwatering, with a nice long finish. Great with sushi. 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 bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool, sometimes foggy nights during the long summer months.

Night harvest. Gravity-flow and barrel fermented with essentially no new oak created to be, in essence, a white Bordeaux or Sancerre. Both clones used are French in origin, Musqué & Wenté. Musqué is known for its resistance to show vegetal character despite when grown in cooler climates. Six barrels produced.

The vineyard source for our white wine is the Farella Vineyard just north of Tournesol in the south east corner of Napa Valley, Coombsville. The wine is built on the backbone of the venerable Chateau d’Yquem clone of Sauvignon Blanc, imported into California over 100 years ago by Charles Wetmore. Later provided to Louis Mel for his ranch El Mocho and just before 1925, it again sold to the Wenté family, thus, giving the cuttings (and future clones) the name, Wenté. The balance of the wine comes from the unique Musqué Clone of Sauvignon Blanc further complementing the blend with its exotic aromatics. A small addition of Semillon creates a better palate texture and depth. In addition, Coombsville’s Tufa ash soils de-emphasize the vegetative tendencies of the variety and highlight its more subtle fruit nuances. The Tournesol Sauvignon Blanc/ Semillon walks the narrow line between freshness and richness, showing just how complex the varietal can be when grown in the right soils. 100% Coombsville.

