



T O U R N E S O L

2013 PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Opaque ruby core with bright purple rim. A dense and extracted blend from this muscular vintage. The 2013 weaves toward black fruit, blueberry, and earthy undertones with wisps of brighter cherry fruit flirting above. It is a bold wine with firm dusty tannins, a wonderfully textured mid-palate and more than ample juicy fruit providing a hedonistic layer. A youthful and elegant blend promises years of enjoyment and development.

WINEGROWING INFORMATION

The 2013 winegrowing season at Tournesol was outstanding. A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for bloom and fruit set. Temperatures remained moderate throughout spring and summer with uniform growing days, resulting in even ripening and exceptional flavor development. At harvest, the fruit showed great balance of acidity and sugar, beautiful color and developed tannin structure.

WINEMAKING INFORMATION

The cooler, sunny weather in October allowed the Petit Verdot and Cabernet Franc still on the vine to linger longer, developing more flavor maturities. Harvest of the Malbec began on September 14th followed two weeks later by the Cabernet Sauvignon. 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 racked into thin-staved new French oak barrels selected from an array of forests with various toast levels for up to 21 months. Proprietors Bob and Anne Arns' original concept in planting the vineyard was to create a mosaic of Bordeaux red varieties that could be fashioned into an individual wine.



GRAPE SOURCE: Tournesol Estate Vineyards

VARIETAL: 73% Cabernet Sauvignon, 19% Malbec, 4% Petit Verdot, 4% Cabernet Franc

BARREL AGING: 20 months in new French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.5%

PRODUCTION: 500 cases

HARVEST DATE: September 14, 2013

RELEASE DATE: October 2017
