



TOURNESOL

2013 SAUVIGNON BLANC & SEMILLON BLEND

WINEMAKER TASTING NOTES

Very pale straw color with green hues reflecting the youthful character of this wine. Aromas of zesty lemon-lime, lemon grass, fresh melon, and basil. Sweet citrus on the palate of ruby red grapefruit, starfruit, and yellow peach. This is a dry Sauvignon Blanc with bright acidity and a great body to match. Enjoy with a wide range of cheeses and charcuterie or match the freshness with sushi! Serve chilled.

WINEGROWING INFORMATION

2013 will probably go down as one of the greatest vintage of all time for Napa, even better than 2012. It will at least join 1991 and 1974 as a classic vintage. It was the earliest harvest since 2004 for Tournesol due to flowering occurring one month earlier than normal. The perfect heat and lack of moisture concentrated the grapes' flavors which made up for our more usual extended hang time.

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 & Wente. Musqué is known for its resistance to show vegetal character despite when grown in cooler climates.

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 Wente family, thus, giving the cuttings (and future clones) the name, Wente. 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.

