



T O U R N E S O L

2014 NAPA VALLEY CABERNET SAUVIGNON

WINEMAKER TASTING NOTES

Bright racy red fruit followed by layers of cassis, blackberry and dark chocolate. Complex and elevated aromas of fresh herbs, plush tannins and mouth coating texture slowly evolve in the glass toward deeper denser flavors. Enjoy this wine now for its exotic personality and approachability, or lay down for a few years to appreciate its evolving depth and nuance.



A pure cabernet with lovely tension and generous fruit. Polished tannins give this form. Medium-to full-bodied, silky, and pretty. Another year or two of bottle age would make it even better, but a beauty now. 94 PTS. - James Suckling

WINEGROWING INFORMATION

2014 is the third year of a trilogy of outstanding vintages in the Napa Valley. It will also be remembered as the “earthquake” vintage as Napa experienced a 6.0 earthquake on August 24th that damaged many homes, businesses and wineries in the valley. Mother Nature blessed Tournesol vineyards with a consistently temperate growing season in 2014. The cool summer and moderate fall weather produced small berries with a beautiful balance of acidity and concentration of aromas and flavors.

WINEMAKING INFORMATION

The Cabernet Sauvignon grapes were hand-harvested in the pre-dawn hours of October 4th, under a near full moon. The fruit was immediately taken to the winery, de-stemmed into small, open-top vinification bins with an extended maceration of 36 days. Each bin received punch-down treatments by hand and was monitored daily by winemaker Ken Bernards. Once the wine completed fermentation, it was gently racked into new, thin-staved French oak barrels selected from an array of forests with various toast levels and aged for 22 months. Lush and balanced, this wine is stunning now and will improve over the next several years.



GRAPE SOURCE: Tournesol Estate Vineyards

VARIETAL: 100% Cabernet Sauvignon

BARREL AGING: 22 months in new French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.5%

PRODUCTION: 175 cases

HARVEST DATE: October 4, 2014

RELEASE DATE: April 2018