



T O U R N E S O L

2014 NAPA VALLEY ROSÉ

WINEMAKER TASTING NOTES

Tournesol Rosé of Grenache displays the beautiful delicate salmon color of Provençal rosés. Compellingly forward aromas of rose petals, raspberry, jasmine with robust strawberry and a touch of pink grapefruit on the palate. The finish is clean and nicely stretched by its refreshing acidity. This dry wine can be enjoyed year round as an aperitif with hors d'oeuvres, barbeques, and paired with Thanksgiving dinner.

WINEGROWING INFORMATION

2014 is the third year of a trilogy of outstanding harvests in the Napa Valley and 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. The long growing season with moderate temperatures and lack of rains during harvest made for nearly ideal growing conditions and superb quality fruit.

Winemaker, Ken Bernards ensures the vineyard is cultivated and harvested solely for the rosé, picking fruit at lower Brix to preserve aromatics and acidity. The gentle direct press of whole clusters yields juice in a similar manner to that of a cuvee in sparkling wine production. Gravity flow preserves flavors, aromas and greater complexity with less abrasive handling. The juice is barrel fermented three to four weeks for a richer mouthfeel.

The Grenache fruit for the 2014 Rosé is sourced from Scaggs Vineyard in the nearby Mt. Veeder AVA of the Napa Valley. The organic, hand farmed vineyard sits at 1,300 feet above the valley floor where, together with its complex soils, creates a wine with bright, aromatic, and refreshing qualities.

150 cases produced.

