



# T O U R N E S O L

## 2016 NAPA VALLEY ROSÉ

### WINEMAKER TASTING NOTES

Pale peachy pink hue with brilliant clarity. Intensely aromatic tropical blossoms of gardenia, pink plumeria and sweet rose petals. Crisp and dry on the palate, this wine delivers lively freshness and acidity with subtle spice and salty minerality. Delicately fruity evoking fresh wild strawberries, Royal Anne cherries, honeydew melon, tangerine zest and fresh spearmint leaves. Tournesol rosé is a beautiful wine for all the senses, just as elegantly suited for the patio as it is the dining room

### WINEGROWING INFORMATION

The early, moderate growing season in 2016 made for another excellent vintage in the Napa Valley. The pinot noir fruit is sourced from the forty year old Martini clone vines of the neighboring Haynes vineyard in Coombsville. The soils are primarily compressed volcanic ash (Tufa) and alluvial clays that provide great structure in the wine and allow for longer development and aging in the bottle. Winemaker Ken Bernards ensures the vineyard is cultivated and harvested solely for the rosé, picking fruit at lower Brix to preserve aromatics and acidity.

### WINEMAKING INFORMATION

The grapes are harvested for the rosé and vinified using whole clusters and direct press which allows gentle run off the naturally pressed juice similar to a cuvée in sparkling wine production. Gravity flow preserves delicate flavors and aromas. The juice is fermented four to five months in neutral oak for a richer mouthfeel.



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**GRAPE SOURCE:** Haynes Vineyard

**VARIETAL:** 100% Pinot Noir

**FERMENTATION:** 4-5 months in neutral French oak

**APPELLATION:** Coombsville AVA

**ALCOHOL:** 14.2%

**PRODUCTION:** 120 cases

**HARVEST DATE:** September 27, 2016

**RELEASE DATE:** April 2017

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