



# T O U R N E S O L

## 2017 NAPA VALLEY ROSÉ

### WINEMAKER TASTING NOTES

Delicate floral notes of rose petal, peach, strawberry and orange zest elevate above the glass exhibiting hints of the complex flavors to follow. Aromas are echoed on the palate and combine with whispers of tea, pink lady apple and juicy red berry. The wine is opulent and soft in texture while remaining clean, refreshing and balanced throughout the finish.

### WINEGROWING INFORMATION

The early, moderate growing season in 2017 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 with no skin contact. This allows for gentle run off of the naturally pressed juice similar to a cuvée in sparkling wine production. The method produces an elegant and nuanced style with balance and complexity. Gravity flow preserves delicate flavors and aromas. The juice is barrel 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, 2017

**RELEASE DATE:** April 2018

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