



T O U R N E S O L

2017 SAUVIGNON BLANC-SÉMILLON

WINEMAKER TASTING NOTES

The 2017 vintage presents a medley of tropical notes and generous texture all framed by refreshing acidity. Floral aromas of stone fruit, lemon oil and grapefruit rise above hints of cantaloupe and fresh papaya. Vibrant and complex, with a creamy voluptuous mid-palate and laser-focused finish. An expressive vintage that will continue to develop in the bottle for the next several years.

WINEGROWING INFORMATION

The growing season in 2017 produced outstanding fruit throughout the Napa Valley. With generous winter rains, a cool and mild spring, and warm summer temperatures, the season would have been uneventful were it not for the October wildfires at the end of harvest.

The Sauvignon Blanc grapes are sourced from the Farella Vineyard, located just north of Tournesol. The vineyard is planted to Old Wente clone, or Clone 1 from UC Davis, which originated from Chateau d'Yquem in the 1880's. The soils of the Farella Vineyard are similar to those generally found in the majority of the Coombsville AVA. Primarily volcanic in origin with tufa ash soils and decomposed rock, the vineyard site tends to highlight the variety's more subtle fruit nuances. The addition of 18% Sémillon from the Tournesol Vineyard contributes seductive texture and density to the wine.

WINEMAKING INFORMATION

The grapes are harvested in the cooler temperatures at night and brought to the winery immediately to preserve the fruit qualities and delicate aromatics. The fruit is pressed gently via gravity flow for minimal extraction and the juice is barrel fermented in neutral oak for a minimum of 6 months.



GRAPE SOURCE: Farella and Tournesol Estate Vineyards

VARIETAL: 82% Sauvignon Blanc, 18% Sémillon

FERMENTATION: 6-7 months in neutral French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.2%

PRODUCTION: 140 cases

HARVEST DATE: September 2, 2017

RELEASE DATE: April 2018
