



T O U R N E S O L

2006 NAPA VALLEY CABERNET SAUVIGNON

WINEMAKER TASTING NOTES

Deep dark red in color to glass edge. A seductive nose meanders through scents of rose petal and wild raspberries underlined by dark notes of blackberries, black cherry and cassis, along with subtle hints of cedar, peppercorn and Herbs de Provence. A silky, round and generous approach, flavors of dried cherries and pomegranate strike the palate while fine grain tannins showcase layers of bittersweet chocolate, anise, white flowers and stone. An abundant and soft mouth feel gives way to ample structure and a lingering finish, leaving impressions of an integrated and balanced wine which further reveals itself as it opens with time. Showing approachable character now, the wine appreciates time to open prior to drinking and will adeptly benefit from cellaring over the next 10-15 years.

WINEGROWING INFORMATION

The 2006 growing season in the southeastern area of Napa Valley began with soils fully charged with water due to rain that continued through March and into early April. A long, relatively temperate summer unfolded with a few heat spikes, providing perfect conditions for an evenly paced development cycle with ideal maturation of flavors. Early October rains were followed by sunny, mild conditions for the rest of the month, allowing for extended ripening of the fruit. Grapes were harvested from a small section of a gently-rising north-facing slope that over time has proven to be a uniquely expressive block within the vineyard. Soils in this block are comprised of a porous lava and the extremely rocky conditions make the vines struggle to reach water and nutrients. The grapes from this location have historically provided a rich complexity that comprises the powerful, concentrated Tournesol Cabernet Sauvignon.

The Cabernet Sauvignon grapes were picked in the early morning hours of October 26th and 27th and transported to the winery within minutes of harvest, capturing all of their juiciness and freshness. The juice and skins were placed in small open-top bins and received an extended maceration over 35 days. Once the wine completed fermentation, it was racked into new, thin-staved French oak barrels selected from an array of forests with various toast levels for 22 months. Our goal is to provide structural framework for the wine with oak aging intended as a means to add layers of nuance to complement the grape flavors.

All Tournesol wines are made completely by hand enabling artisan winemaker Ken Bernards an intimate, close monitoring with the ability to exercise ultimate flexibility and complete control.



GRAPE SOURCE:	Tournesol Estate Vineyards
BLEND:	99% Cabernet Sauvignon, 1% Petit Verdot
BARREL AGING:	22 months in new French oak
APPELLATION:	Napa Valley, proposed Coombsville AVA
WINEMAKING:	Certified Organic Winery
ALCOHOL:	14.7%
PRODUCTION:	227 cases
RELEASE DATE:	April 2010