TOURNESOL

2018 Sauvignon Blanc-Sémillon

WINEMAKER TASTING NOTES

At release, the 2018 vintage emphasizes the opulent textural expression of Sémillon while the floral tropical notes of Sauvignon Blanc dominate its aromatics. Hints of lychee, stone fruit and citrus rise above cantaloupe and fresh papaya with subtle herbal notes as a back drop. Lively and layered, this wine balances a smooth and full mid-palate with bright acidity.

WINEGROWING INFORMATION

Slow and steady best describes the 2018 growing season in the Napa Valley. The season started cool and the largest rain events in March and April allowed the vines to start with ample soil moisture. A few brief heat spikes in the summer were followed by a long, slow-paced, abundant harvest with exceptional fruit.

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: 81% Sauvignon Blanc, 19% Sémillon
Fermentation: 6-7 months in neutral French oak
Appellation: Coombsville AVA

Alcohol: 14.2%
Production: 150 cases
Harvest Date: September 19, 2018
Release Date: April 2019

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