



# T O U R N E S O L

## 2005 NAPA VALLEY CABERNET SAUVIGNON

### WINEMAKER TASTING NOTES

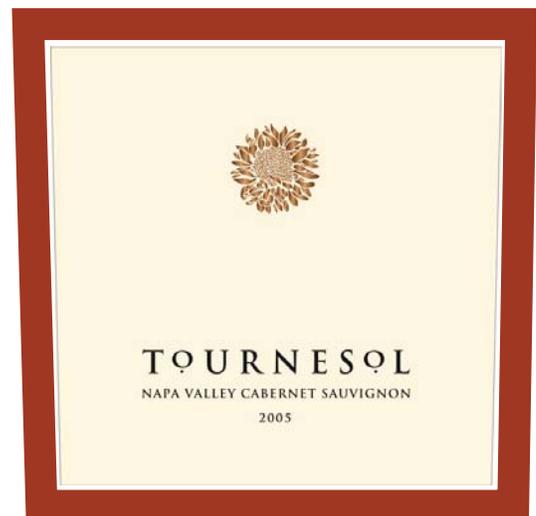
Deep, dark dense red in color. Ripe blackberry, black currant, pomegranate and bright cherry aromas leap from the glass along with smoky notes. Concentrated flavors of blackberry, black currant, Damson plum with hints of stone and an appealing gaminess. Enticing rich flavors reminiscent of dark-chocolate covered sun-dried cherries. Middle impression on the palate is lush and expansive giving a full feeling in the mouth. This is a big, juicy, compelling wine of great structure and balance with long lingering tannins and a hint of smokiness in the finish. While showing delicious components upon release, this wine will benefit from additional aging and will be very long-lived. The Tournesol Napa Valley Cabernet Sauvignon is a big, rich elixir bound to please serious collectors.

### WINEGROWING INFORMATION

The 2005 growing season in the southeastern area of Napa Valley was cooler than average. Mild temperatures allowed for a normal spring bloom which was followed by surprisingly heavy rainfall in May. A long, relatively moderate season unfolded with ideally paced development and maturation of flavors in the abundant crop. Grapes were harvested from a small section of a gently-rising north-facing slope that over time has proven to be a uniquely expressive site. Soils in this block are comprised of porous lava and the extremely rocky conditions make the vines struggle to reach water and nutrients. It is a magical place and the grapes from this location have historically provided a rich complexity that translates to a powerful, concentrated wine with great finesse and a long aging potential.

The Cabernet Sauvignon grapes were picked under a full moon in the early morning hours of November 2nd and transported to the winery within 10 minutes of harvest, capturing all their juiciness and freshness. The juice and skins were placed in small open-top bins and received an extended maceration over 35 days. 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.

Once the wine completed fermentation, it was racked into small, thin-staved French oak barrels selected from an array of forests with various toast levels for 20 to 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.



- GRAPE SOURCE:** Tournesol Estate Vineyards  
**BLEND:** 100% Cabernet Sauvignon  
**APPELLATION:** Napa Valley, in the eastern foothills south of Atlas Peak  
**WINEMAKING:** Certified Organic Winery  
**ALCOHOL:** 14.5%  
**PRODUCTION:** 326 cases  
**RELEASE DATE:** February 2009