



T O U R N E S O L

2010 NAPA VALLEY CABERNET SAUVIGNON

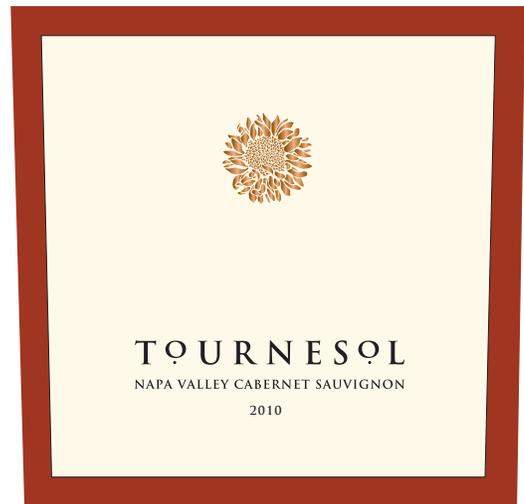
WINEMAKER TASTING NOTES

The long, cool 2010 growing season in the Napa Valley produced this wildly complex Cabernet Sauvignon. Luscious aromas of black currants, cherries and plums sit atop complex layers of sweet smoke, vanilla and toffee. The underlying structure and balance of this wine, along with juicy acidity, reflect the complexity and elegance of Tournesol's volcanic soils. This wine is a collectible that will offer a great reward for those who choose to cellar it for the next 5-20 years.

WINEGROWING INFORMATION

2010 was the coolest vintage in the Napa Valley in over 30 years yet it produced wines of incredible depth and structure at Tournesol. Winter rains persisted into the end of April with significant amounts of precipitation at the end of May. The season continued on a very mild path with a marine layer most mornings and evenings, allowing the grapes to develop great flavor, color development and natural acidity. Veraison finished in mid-August and the warm growing season returned, heightened with a few heat spikes. Warm early October weather allowed for full ripening of the fruit and harvest began in the early morning hours of October 20, ahead of the late season rains.

The Cabernet Sauvignon grapes were immediately taken to the winery and were de-stemmed into small, open-top vinification bins and received an extended maceration over 35 days. Each bin received punch-down treatments by hand and was monitored daily by winemaker Ken Bernards. Once the wine completed fermentation, it was gently racked into new, thin-staved French oak barrels selected from an array of forests with various toast levels for 22 months. Balanced from the start, this wine's vibrance emerged with each month of barrel age.



- GRAPE SOURCE:** Tournesol Estate Vineyards
BLEND: 100% Cabernet Sauvignon
BARREL AGING: 22 months in new French oak
APPELLATION: Coombsville AVA
WINEMAKING: Certified Organic Winery
ALCOHOL: 14.2%
PRODUCTION: 179 cases
RELEASE DATE: April 2014