



T O U R N E S O L

2011 NAPA VALLEY CABERNET SAUVIGNON

WINEMAKER TASTING NOTES

The 2011 Tournesol Estate Cabernet Sauvignon is surprisingly bold in its aromatic presentation with spice, cedar, orange zest, blackberry and blueberry fruit. It exhibits hints of earthiness, tobacco, cacao, and leather on the palate before its more youthful fruit takes center stage with wispy notes of herbs de Provence. The zesty acidity and balanced tannin framework, coupled with its exotic aromatics, lend promise of greater things to come. No need to be in a hurry-this wine will develop over the next 8-10 years and hold for years after that.

WINEGROWING INFORMATION

The light shone bright on Tournesol in 2011. As in many things in life, timing can be everything. In the challenging 2011 vintage, it is well documented that rain occurred at the wrong time for many. For us, with harvest still a few weeks away and beautifully sound fruit in the vineyard, it served as an irrigation, nudging the fruit along as it continued its slow ripening process. The result was full ripeness with the combination of elegance, nuance, with underlying power you have come to expect from our Coombsville Estate.

The Cabernet Sauvignon grapes were harvested in the pre-dawn hours on October 29th and immediately taken to the winery, 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 raked 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:	14.0%
PRODUCTION:	190 cases
RELEASE DATE:	April 2015