



T O U R N E S O L

2005 NAPA VALLEY PROPRIETOR'S BLEND

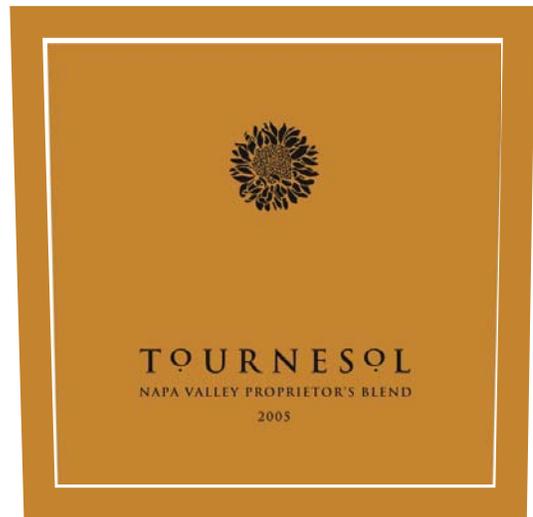
WINEMAKER TASTING NOTES

Deep dark garnet in color. Rich black fruit aromas are reminiscent of a blueberry reduction and jammy cooked blackberry, raspberry, and plum. There are layers and layers of bright concentrated fruit flavors such as plum, cherry, blueberry, boysenberry, blackberry, cedar, with notes of dried tea roses, flinty smoke, leather and dried cranberry. This elegant Bordeaux-style blend has an ideal combination of tight angularity with very good structure and grip. It is sweet and lush with a juicy middle palate, an expanding mouth feel, good acid balance with smooth tannins, a hint of toasty oak and a long lingering finish with notes of milk chocolate and dusty cocoa. This is a wine that is quite approachable for current consumption with the stuffing to age very well.

WINEGROWING INFORMATION

The winegrowing season in 2005 was cooler than normal in the southeastern area of Napa Valley. Mild temperatures in the early spring allowed for a normal bloom and were followed by plenty of rainfall in May. A long and relatively temperate season provided the perfect conditions for an evenly paced development cycle with ideal maturation of flavors and perfectly formed fruit.

Grapes were harvested on three separate days on October 12, November 2, and November 3. The grapes were immediately taken to the winery, and each varietal was placed in small, open-top fermentation bins where the juice and skins received an extended maceration over 21 days. Each bin received punch-down treatments and was monitored daily by winemaker Ken Bernards. When fermentation was complete, the wine was racked into small, thin-staved French oak barrels selected from an array of forests with various toast levels for up to 20 months with the various varietals and blocks kept separate. After several blending trials over the course of a year, a single, signature wine was created that is a natural expression of the Tournesol estate vineyards. Proprietors Bob and Anne Arns' original concept in planting the vineyard was to create a mosaic of several Bordeaux red varieties that could be fashioned into an individual proprietary wine. Each year, the Proprietor's Blend is a unique, elegant wine that represents the best combination of grape varieties from the individual vineyard blocks.



- GRAPE SOURCE:** Tournesol Estate Vineyards
BLEND: 69% Cabernet Sauvignon, 24% Merlot, 4% Malbec, 3% Petit Verdot
APPELLATION: Napa Valley, in the eastern foothills south of Atlas Peak
WINEMAKING: Certified Organic Winery
ALCOHOL: 14%
PRODUCTION: 573 cases
RELEASE DATE: February 2009