



T O U R N E S O L

2006 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Vibrant red garnet in color. An alluring nose shows ripe plum and blackberries accentuated by high notes of red fruits, dried herbs and sandalwood. The attack is broad across the palate, showing base notes of plum and blueberry, highlighted by layers of pomegranate, cassis, dried sage and flint. Steady structure along a full mid-palate, the wine offers further layers of wet stone and cocoa while showing a delicate balance between its supple fruits, fine tannins and firm acids. The culmination of integrated flavors and silky mouth feel give way to an elegant and lengthy finish. The wine is approachable now and will only improve with cellar age.

WINEGROWING INFORMATION

The winegrowing season in 2006 began with soils fully charged with water. A cool, wet spring was followed by an exceptionally hot July. Tournesol vineyard's location, with its proximity to the San Pablo Bay, moderated these extreme influences. In October, the vines were in full harmony with nature and ripening was punctuated by a week of warmth leading to harvest lots being picked on October 17, 21, 26 and 27.

The grapes were immediately taken to the winery and were destemmed into small, open-top microvinification bins where the juices and skins fermented and macerated between 16 and 35 days, dependent on variety and vineyard location. 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 new French oak barrels selected from an array of forests with various toast levels for up to 21 months with the various varietals 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:	52% Cabernet Sauvignon, 36% Merlot, 9% Cabernet Franc, 3% Malbec
APPELLATION:	Napa Valley, proposed Coombsville AVA
WINEMAKING:	Certified Organic Winery
ALCOHOL:	14.6%
PRODUCTION:	300 cases
RELEASE DATE:	April 2010