



T O U R N E S O L

2007 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Profound dark color. There are currants, boysenberries, and wild huckleberries on the nose with notes of roasted thyme and mint, fresh cedar, and forest thicket. On the palate are flavors of peppered fruit, sweet tannins, and a long finish of smoke and minerals. This elegant Bordeaux style blend has a perfect balance of ripe fruit character, firm but silky tannins and fresh acidity with excellent aging potential. It is an honest and unfettered expression of what Coombsville has to offer with its cool climate and volcanic soils. Drink now to enjoy its opulent fruit or over the next 5-15 years as it develops bottle bouquet and layers of complexity.

WINEGROWING INFORMATION

The winegrowing season in 2007 was a perfect combination of weather for growing the Bordeaux varietals at Tournesol. Low winter rainfall was followed by early spring rains. A long and mild summer, punctuated with one heat spike in late August, ensured optimal ripeness and the lengthy “hang” time added to the development of color, flavors and tannin maturity.

Malbec and Merlot grapes were harvested in the cool, early morning hours on October 9. The Cabernet Sauvignon and Petit Verdot grapes were harvested on October 25 under a bright Hunter's Moon. Hunter's Moon is the first Full Moon after the Harvest Moon, named by Native American hunters who tracked and killed their prey by autumn moonlight. It was the largest and brightest Full Moon for 2007, near the time of the Moon's closest approach to Earth for all of 2007. Proprietors Bob and Anne Arns believe that harvesting under the Hunter's Moon, when crops are at their peak of flavor, contributed to the exceptional 2007 vintage.

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: 89% Cabernet Sauvignon, 7% Merlot, 2% Malbec, 2% Petit Verdot
APPELLATION: Coombsville
WINEMAKING: Certified Organic Winery
ALCOHOL: 14.4%
PRODUCTION: 400 cases
RELEASE DATE: October 2011