



T O U R N E S O L

2009 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Bright blood red with a black core that sticks to the glass. To taste the true essence of the year, Cabernet Sauvignon, Petit Verdot and Malbec have been chosen to showcase the rustic Coombsville terroir. Ample amounts of red currant, black cherry, blackberry jam and fig with baking spices clove, nutmeg and allspice. The palate is prolonged and the finish lasts for minutes! Baked cherry pie, Bing cherries, savory herbs, and brown mushroom blend together perfectly in this finely structured Cabernet dominant blend. The unique microclimates at Tournesol create wines with a perfect level of acid, smoother textures than the neighboring north and more body than the cooler south. We are blessed to make wines like this from terroir that has become a part of us and us a part of it.

WINEGROWING INFORMATION

2009 was an extremely mild, relatively cool growing season in the Napa Valley that created forward, bright fruit showcasing its pure varietal character with intensity of flavors, aromas and length. There were fewer than five frost incidents in the Spring and the time from bud break (mid March) to early May was extremely dry. Late Spring rains in May gave the vines ample moisture and delayed irrigation needs, while a warm spell in June helped curtail excessive canopy development. There was a record four inches of rainfall in mid-October but it was not a problem for the well-drained soils at Tournesol and the tough skinned, loose clusters of Cabernet Sauvignon weathered the storm. Indian summer weather followed the rain, allowing grapes to reach optimum maturity.

The Malbec was harvested in the cool, early morning hours of October 10. A week later, the Merlot, Petit Verdot and east side blocks of Cabernet Sauvignon were harvest followed 9 days later with the remaining Cabernet Sauvignon.

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: 81% Cabernet Sauvignon, 14% Malbec, 5% Petit Verdot
APPELLATION: Coombsville
WINEMAKING: Certified Organic Winery
ALCOHOL: 14.9%
PRODUCTION: 228 cases
RELEASE DATE: March 2013