



T O U R N E S O L

2011 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Vibrant deep garnet in color. A complex and forward vintage with interwoven aromatics of plum, cardamom, and blackberry jam. The wine is forward and approachable on the palate, echoing the aromatics with deeper chocolate and blackberry notes persisting in the long finish. Its fresh earthiness and minerality invite another sip and reward with pairing versatility at the table. The wine is showing beautifully now and will continue to develop over the next decade.

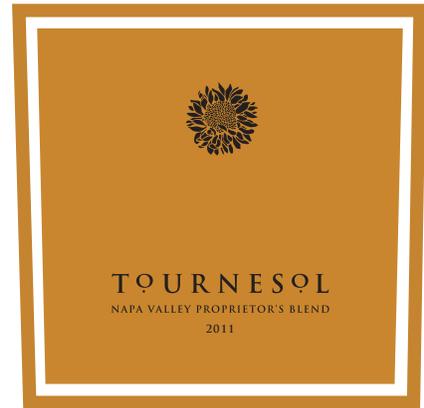
WINEGROWING INFORMATION

2011 was one of the coolest vintages in the Napa Valley over the past 30 years with rainfall close to normal. Most of the rainfall accumulation occurred in the spring, with a final storm dropping significant amounts of precipitation at the end of June. The mild, steady warmth of the summer growing season lacked any significant temperature spikes, which yielded uniformly ripe fruit and fantastic flavor development. In the weeks before harvest, the sunny dry weather allowed the fruit to achieve its highest quality and harvest began October 29th. 2011 was the year of patience and the patience paid off for Tournesol.

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 individual wine lots 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: 73% Cabernet Sauvignon, 17% Malbec, 5% Cabernet Franc, 5% Petit Verdot
APPELLATION: Coombsville AVA
ALCOHOL: 14%
PRODUCTION: 300 cases
RELEASE DATE: October 2015