



T O U R N E S O L

2013 NAPA VALLEY ROSE

WINEMAKER TASTING NOTES

Pink colored with a pale salmon hue. This revitalizing wine smells like orange blossoms and honeysuckle, Mandarin orange and crushed pineapple. On the palate, strawberry, crisp red apple, Bosc pear, and passion fruit are abundant. This wine is like candy! Great all year round with split pea soup and Caesar salad to your home-cooked Thanksgiving dinner. Serve chilled.

WINEGROWING INFORMATION

2013 will probably go down as one of the greatest vintages of all time for Napa, even better than 2012. It will at least join 1991 and 1974 as a classic vintage. It was the earliest harvest since 2004 for Tournesol due to flowering occurring one month earlier than normal. The perfect heat and lack of moisture concentrated the grapes' flavors which made up for our more usual extended hang time.

This is a wine more about technique than anything. The wine is produced using whole grape clusters that gently run off the naturally pressed juice similar to a cuvee in Champagne production. It is barrel fermented for a richer mouth-feel and gravity flow production preserves flavors and aromas with less abrasive handling. Seven barrels produced.

The fruit for this wine comes from the west neighboring vineyard to Tournesol, "Ancien", located in the south-eastern-corner of NapaValley in Coombsville. The lower slopes there are covered by fog in the morning and refreshed by cool breezes in the afternoon, opposed to higher elevations that get much more heat and a shorter growing season. Having a longer and cooler season, the fruit gets more "hang time" and therefore accumulate more flavor, better texture, and great aging potential. The soils are primarily compressed volcanic ash (Tufa) and alluvial clays that retain water and allow vines to stay hydrated without becoming diluted. Clay soils not only provide great structure in our wines but allow for longer development and aging in the bottle. The forty year old Martini clone vines are harvested at nighttime when temperatures are cooler to preserve elegant aromatics and acidity. 100% Coombsville.

