TOURNESOL

2012 Napa Valley Cabernet Sauvignon

WINEMAKER TASTING NOTES

Deep, dark ruby color. This wine radiates an aromatic melange of blueberries, blackberries, black cherries and cassis infused with touches of earth and spice. Complex nuances of tobacco and chocolate peek out under the primal fruit. Its beautifully lush texture, density and opulence satisfy with mouthwatering goodness. The 2012 Tournesol Estate Cabernet Sauvignon is the result of an extraordinary vintage that will be enjoyed for many years to come.

WINEGROWING INFORMATION

The 2012 grapegrowing season in the Napa Valley was near perfect and has been coined a "Goldilocks" year: not too hot, not too cool, just right! Rainfall was above average during the winter months and the spring was relatively wet with moisture persisting into May. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months allowing for longer hang time. Late and light rains held off until late October after the wine grapes found optimal ripeness and complexity, bringing exceptional quality to the crush pad and into the cellar.

WINEMAKING INFORMATION

The Cabernet Sauvignon grapes were harvested in the pre-dawn hours on October 19th and immediately taken to the winery, de-stemmed into small, open-top vinification bins and received an extended maceration of 36 days. Each bin received punch-down treatments by hand and was monitored daily by winemaker Ken Bernards. Once the wine completed fermentation, it was gently racked into new, thin-staved French oak barrels selected from an array of forests with various toast levels for 22 months. Balanced from the start, this wine's vibrance emerged with each month of barrel age.

GRAPE SOURCE: Tournesol Estate Vineyards	**ALCOHOL:** 14.5%
VARIETAL: 100% Cabernet Sauvignon	**PRODUCTION:** 400 cases
BARREL AGING: 22 months in new French oak	**HARVEST DATE:** October 19, 2012
APPELLATION: Coombsville AVA	**RELEASE DATE:** April 2016