



# T O U R N E S O L

## 2014 PROPRIETOR'S BLEND

### WINEMAKER TASTING NOTES

Complex aromas of plum, dried cherries, kirsch, and mocha are but precursors to the opulent juicy fruit on the palate. A broad flavor palette of cocoa, black cherry and cassis frame the soft, textured wine that is at once sleek, balanced while dense and lingering in its finish. Its approachability begs for near term consumption while its lively balance offers promise of more to come with additional time in the bottle.



*What a nose with bark, burnt oranges, ferns, rosemary, Thai basil, Chinese spices and bay leaf. The palate's quite shy at first but builds with laser-guided acidity and a linear, compact structure of firm tannins. A mineral, underbrush-flavored finish. Drink now or from 2021. 93 PTS. – James Suckling*

### WINEGROWING INFORMATION

2014 is the third year of a trilogy of outstanding vintages in the Napa Valley. It will also be remembered as the “earthquake” vintage as Napa experienced a 6.0 earthquake on August 24th that damaged many homes, businesses and wineries in the valley. Mother Nature blessed Tournesol vineyards with a consistently temperate growing season in 2014. The cool summer and moderate fall weather produced small berries with a beautiful balance of acidity and concentration of aromas and flavors.

### WINEMAKING INFORMATION

Tournesol vineyards received well-timed rains in the spring, which alleviated drought conditions. Summer was mild with beautifully consistent weather. The growing season was cooler and a little earlier than average leading up to harvest of the Malbec on September 24th, followed by Merlot on October 4th, and Cabernet Sauvignon on October 7th and 13th.

The grapes were immediately taken to the winery and de-stemmed into small, open-top microvinification bins where the juices and skins fermented and macerated between 16 and 35 days, dependent on variety and vineyard block. Each bin received hand punch-down treatments and was monitored daily by winemaker Ken Bernards.

Once fermentation was complete, the wine was racked into thin-staved new French oak barrels selected from an array of forests with various toast levels for up to 21 months. Proprietors Bob and Anne Arns' original concept in planting the vineyard was to create a mosaic of Bordeaux red varieties that could be fashioned into an individual wine.



**GRAPE SOURCE:** Tournesol Estate Vineyards

**VARIETAL:** 72% Cabernet Sauvignon, 16% Malbec, 8% Petit Verdot, 4% Merlot

**BARREL AGING:** 22 months in new French oak

**APPELLATION:** Coombsville AVA

**ALCOHOL:** 14.4%

**PRODUCTION:** 500 cases

**HARVEST DATE:** September 24, 2014

**RELEASE DATE:** October 2018