



T O U R N E S O L

2015 SAUVIGNON BLANC-SÉMILLON

WINEMAKER TASTING NOTES

Pale straw color with star bright clarity. Nuances of apricot, lemon zest, freesia and stone fruit dominate the youthful aromatics. On the palate, it is opulent and mouthfilling with notes of honeydew melon and herbs. The lingering finish, while impressive at release, will continue to fill out in the months ahead adding additional layers and nuance to this complex wine.

WINEGROWING INFORMATION

The 2015 vintage in Napa Valley will be remembered as an outstanding quality vintage with very low yields. The growing season began three weeks ahead of normal and came to a close by the second week of October. Growers dealt with a fourth consecutive year of drought, an early bud-break and bloom, and lower yields than the previous three years. The well-balanced, high quality crop resulted in elegant, well structured wines with bright fruit flavors and vibrant acidity.

The Sauvignon Blanc grapes are sourced from the Farella Vineyard, just north of Tournesol in Coombsville. The vineyard is planted to Old Wente clone or Clone 1 from UC Davis, which originated from Chateau d'Yquem in the 1880's. The balance of the wine comes from the unique Musqué Clone of Sauvignon Blanc, which was brought to California from Bordeaux in 1962, and further complements the blend with exotic aromatics. The addition of 5% Sémillon creates subtle texture and depth.

The grapes are harvested in the cooler temperatures at night and brought to the winery immediately to preserve the fruit qualities and delicate aromatics. The fruit is pressed gently via gravity flow for minimal extraction and the juice is barrel fermented in neutral oak for a minimum of six months. The Tournesol Sauvignon Blanc-Sémillon walks the narrow line between freshness and richness, showing just how complex the varietal can be when grown in the right soils.



GRAPE SOURCE: Farella and Tournesol Estate Vineyards

VARIETAL: 95% Sauvignon Blanc, 5% Sémillon

FERMENTATION: Barrel fermented one month in neutral oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.4%

PRODUCTION: 200 cases

HARVEST DATE: August 28, 2015

RELEASE DATE: July 2016
