



T O U R N E S O L

2016 SAUVIGNON BLANC-SÉMILLON

WINEMAKER TASTING NOTES

Tournesol Sauvignon Blanc-Sémillon is Bordeaux-inspired in style, blended for complexity and ageability. Pale straw color with star bright clarity, this intensely aromatic wine has notes of jasmine and orange blossom with bright fruit aromas of ripe pineapple, yellow nectarine and lemon zest. The Tournesol Sauvignon Blanc - Sémillon walks the narrow line between freshness and richness, showing just how complex the varieties can be when grown in the right soils.

A blend of 80% Sauvignon Blanc and 20% Semillon, the 2016 Sauvignon Blanc offers plenty of Semillon characteristics in its ripe peach, buttered citrus, and green herb-laced aromas and flavors. With medium-bodied richness, excellent purity, and nicely integrated acidity, it's a quality Sauvignon Blanc that will keep for 2-4 years.

90pts ~ Jeb Dunnuck (12/29/17)

WINEGROWING INFORMATION

The early, moderate growing season in 2016 made for another excellent vintage in the Napa Valley. The Sauvignon Blanc grapes are sourced from the Farella Vineyard, located 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 soils of the Farella Vineyard are similar to those generally found in the majority of the Coombsville AVA. Primarily volcanic in origin with tufa ash soils and decomposed rock, the vineyard site tends to highlight the variety's more subtle fruit nuances. The addition of 20% Sémillon from the Tournesol Vineyard contributes seductive texture and density to the wine.

WINEMAKING INFORMATION

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.



GRAPE SOURCE: Farella and Tournesol Estate Vineyards

VARIETAL: 80% Sauvignon Blanc, 20% Sémillon

FERMENTATION: 6-7 months in neutral French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14.2%

PRODUCTION: 120 cases

HARVEST DATE: August 30, 2016

RELEASE DATE: July 2017