



T O U R N E S O L

2018 NAPA VALLEY ROSÉ

WINEMAKER TASTING NOTES

Elegant and ethereal, the 2018 vintage rises out of the glass with floral notes of fresh cherries, rose petal, peach, strawberry, orange zest and clove. The flavors reverberate, dancing vibrantly on the palate. This rosé is nuanced and complex with a soft, inviting texture and a clean refreshing acidity framing its long finish.

WINEGROWING INFORMATION

Slow and steady best describes the 2018 growing season in the Napa Valley. The season started cool and the largest rain events in March and April allowed the vines to start with ample soil moisture. A few brief heat spikes in the summer were followed by a long, slow-paced, abundant harvest with exceptional fruit.

The pinot noir fruit is sourced from the forty year old Martini clone vines of the neighboring Haynes vineyard in Coombsville. The soils are primarily compressed volcanic ash (Tufa) and alluvial clays that provide great structure in the wine and allow for longer development and aging in the bottle. Winemaker Ken Bernards ensures the vineyard is cultivated and harvested solely for the rosé, picking fruit at lower Brix to preserve aromatics and acidity.

WINEMAKING INFORMATION

The grapes are harvested for the rosé and vinified using whole clusters and direct press with no skin contact. This allows for gentle run off of the naturally pressed juice similar to a cuvée in sparkling wine production. The method produces an elegant and nuanced style with balance and complexity. Gravity flow preserves delicate flavors and aromas. The juice is barrel fermented four to five months in neutral oak for a richer mouthfeel.



GRAPE SOURCE: Haynes Vineyard

VARIETAL: 100% Pinot Noir

FERMENTATION: 4-5 months in neutral French oak

APPELLATION: Coombsville AVA

ALCOHOL: 14%

PRODUCTION: 175 cases

HARVEST DATE: September 12, 2018

RELEASE DATE: April 2019
