



T O U R N E S O L

2016 PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Deep purple-red hue with a magenta rim. Aromas of currant and blackberry coulis laced with clove, cocoa powder and fresh cracked pepper. Savory notes of sandalwood, yerba buena and bay laurel provide an earthy undertone. Characteristically mouthwatering umami and chewy tannins create a broad, enveloping finish.

WINEGROWING INFORMATION

The 2016 growing season brought significant winter rains that broke the three previous years of drought in the Napa Valley. The early, moderate growing degree days and lack of significant heat spells in the summer made for a near perfect season. The result at harvest was fruit of high quality and low yield to build wines of balance, precision and depth.

WINEMAKING INFORMATION

All grapes were hand-harvested in the pre-dawn hours of October 8th and 10th under clear starry skies.

The fruit was immediately taken to the winery, de-stemmed into small, open-top vinification 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 Anne and Bob 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: 55% Cabernet Sauvignon, 24% Malbec,
15% Petit Verdot, 6% Merlot
BARREL AGING: 21 months in new French oak
APPELLATION: Coombsville AVA

ALCOHOL: 14.7%
PRODUCTION: 365 cases
HARVEST DATE: October 8 & 10, 2016
RELEASE DATE: October 2020