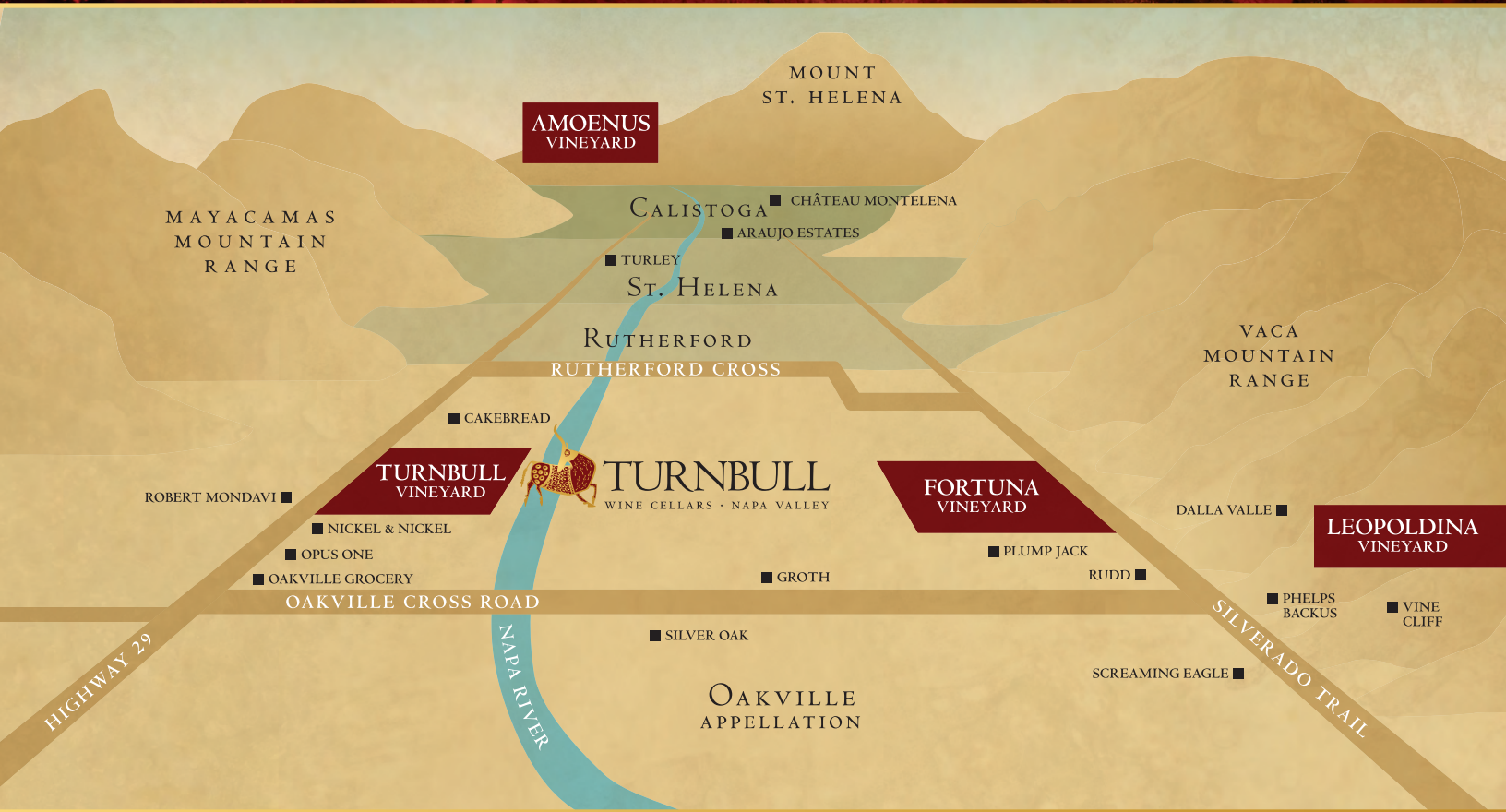


Turning Heads since 1979



TURNBULL
WINE CELLARS • NAPA VALLEY



TURNBULL VINEYARD

Appellation
Oakville, Napa Valley

Soil
Bale loam clay

Topography
Valley floor, flat to gentle eastern slope

Tasting Properties
Reds exhibit remarkable brightness, red cherry, strawberry notes. Whites show citrus, ripe pear and tropical notes.

FORTUNA VINEYARD

Appellation
Oakville, Napa Valley

Soil
Red volcanic clay and cobblestone at the top end of the vineyard, fading into Bale loam clay at the western edge.

Topography
Alluvial fan at the base of the Oakville Bench. Gently sloping South-West.

Tasting Properties
Spicy dark fruit. Reds exhibit dark fruit flavors coupled with spicy notes, black cherry, black berry, baking spices, black tea tannins. The Sauvignon Blanc here exhibits more tropical fruit character than the SB at Turnbull's Home Vineyard.

LEOPOLDINA VINEYARD

Appellation
Oakville, Napa Valley

Soil
Red volcanic degraded boulders, cobbles, and clay.

Topography
On the crest of the Oakville Bench, 700–1400 feet in elevation. Terraces and plateau have a south-western exposure.

Tasting Properties
Structured, texture filled wines. Resulting wines exhibit fine texture, structured tannins, lingering minerality.

AMOENUS VINEYARD

Appellation
Calistoga, Napa Valley

Soil
Discrete areas of volcanic red clay, volcanic white ash tufa and Bale loam clay.

Topography
Rolling hills ranging from 500–1000 feet in elevation, with a variety of soils, elevations and exposures.

Tasting Properties
Rich dark fruit, velvet tannins, plush mid pallet. Wines exhibit remarkable depth of mid-pallet, rich ripe tannins.