

## 2016 Michael's Cuvee

Founded in 1991 by Michael Dragutsky, Cornerstone Cellars is the quintessential Napa Valley mountain and benchland producer of Cabernet Sauvignon. Our winemaking led by Kari Auringer honors Napa Valley's great heritage by crafting intense, elegant and balanced wines that stand among the very best winegrowing estates in the world. Through intellectual rigor, humility, and with the utmost respect for the land, Cornerstone Cellars aims to make wines that truly speak to its exceptional vineyard sites in the most authentic and genuine way possible.



## 2016 Vintage

Throughout most of California the winter months finally brought us substantial, nourishing rains after four long years of drought, giving stressed vineyards and winemakers some relief. An early, warm spring triggered a slightly early budbreak, with veraison also starting early in many vineyards. All evidence pointed to 2016 being another early vintage, until the mild summer days bathed the vineyards in moderate temperatures and stretched the ripening season a little longer than expected. Long sunny days with moderate temperatures allowed us to hang the fruit on the vines a little longer, achieving ideal ripeness without intervention from Mother Nature.

## **2016 Tasting Notes**

This is our "No Rules" blend. The varietals that make up Michael's Cuvee changes vintage to vintage, giving us the ability to blend only the best barrels that each vintage has to offer. A fun, yet seriously delicious wine, it is no accident the founder's name is on the label.

The 2016 was another stellar vintage, giving us mild temperatures and a near-perfect growing season. 95% of this red blend is from the famous Oakville Station vineyard. Each of the three varietals in this blend we picked, fermented and aged separately, then blended just prior to bottling.

## 2016 Winemaking Notes

Vintage: 2016

Appellation: 95% Oakville 5% Oak Knoll

Vineyards: 95% Oakville Station

5% Napa Valley

Varietals: 50% Cabernet Sauvignon

27% Merlot

23% Cabernet Franc

Alcohol: 14.9%

Cooperage: 60% New French oak, 40% 2-year French oak

Production: 210 Cases

Retail: \$00