



## 2016 Oakville Station Cabernet Franc

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.

### The Vineyards

Our small block of Cabernet Franc was planted in 1990 in the highly acclaimed UC Davis Oakville Station, in the center of "Cabernet Country". Located on the west side of the valley at the base of the Mayacamas Mountains, this vineyard takes its cue from its illustrious neighbors.

### 2016 Tasting Notes

Big, bold and effusive aromas of black berry, black cherry and baking spices. A hint of sweet vanilla suggests a little time spent on new French oak. As the aromas express themselves, this Cabernet Franc leans towards the rich hedonistic side with a fruit-focused core. Smooth and round on entry, blackberry and red current flavors evolve into a complex blend of ripe summer fruit and sweet dried herbs, with just a touch of floral. Fleshy and full-bodied the savory complexity on the finish gives way to supple tannins and a lingering finish. Approachable now, but you will be rewarded with a little time in the cellar.

### 2016 Winemaking Notes

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| Vintage:       | 2016   |
| Appellation:   | 100% Oakville                                  |
| Vineyard:      | 100% UC Davis Oakville Station                 |
| Varietals:     | 88% Cab Franc<br>7% Cab Sauvignon<br>5% Merlot |
| Harvest Date:  | September 22, 2016                             |
| Cooperage:     | 65% New French oak, 35% 2-Year French oak      |
| Alcohol:       | 14.6%  |
| pH:            | 3.84   |
| TA:            | 5.4 g/L  |
| Bottling date: | July 23, 2018                                  |
| Production:    | 242 cases                                      |
| Retail:        | \$110  |