



CORNERSTONE
CELLARS • NAPA VALLEY

2016 Oakville Station Merlot

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

This tiny block of Merlot 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

This charismatic Merlot is an extraordinary expression of the revered Oakville terroir, showing great depth and complexity. Ripe and concentrated with a fruit-focused core, each sip releases layers of blackberry, spices and some sweet vanilla. Silky yet ample tannins make this approachable on release yet suggests you can give this charmer a little time in the cellar.

2016 Winemaking Notes

Vintage:	2016
Appellation:	100% Oakville
Vineyard:	100% UC Davis Oakville Station
Varietals:	98% Merlot 2% Cabernet Sauvignon
Harvest Date:	September 22, 2016
Cooperage:	60% New French oak, 40% 2-Year French oak
Alcohol:	14.5%
pH:	3.70
TA:	5.4 g/L
Bottling date:	July 23, 2018
Production:	170 cases
Retail:	\$85