



CORNERSTONE  
CELLARS • NAPA VALLEY

## 2016 Oakville Station Red Wine

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.

### Vineyard Notes:

The Cabernet Sauvignon in this blend comes from two different blocks in the highly acclaimed UC Davis Oakville Station, in the heart of "Cabernet Country". The North Station is adjacent to the illustrious To Kalon vineyard. The tiny block of Merlot and a small block of Cabernet Franc were planted on the west side of the valley at the base of the Mayacamas in the south station in 1990.

### 2016 Tasting Notes

From a legendary vineyard that is farmed by the University of California, Davis, this is a brilliant expression of Oakville terroir. Bold, ripe fruit aromas with some spice and dried herb notes. Smooth and round on entry the Merlot in this blend offers a juicy fruit-focused core that balances the big flavors that we expect from Oakville Cabernet. Expressive yet nuanced, this wine delivers a full-bodied lush core with layers of spice, and a touch of earthiness. True to its heritage, this Bordeaux blend expresses the best that Cabernet Sauvignon, Merlot and Cabernet Franc have to offer. Lush and full, the supple tannins linger in a savory, fruit-laced finish.

### 2016 Winemaking Notes

Vintage:	2016
Appellation:	100% Oakville
Vineyard:	100% UC Davis Oakville Station
Varietals:	45% Cabernet Sauvignon 35% Merlot 20% Cabernet Franc
Harvest Date:	October 6, 2016
Cooperage:	65% New French oak, 35% 2-Year French oak
Alcohol:	14.5%
pH:	3.74
TA:	5.7 g/L
Bottling date:	July 23, 2018
Production:	550 6-pak cases
Retail:	\$120