



2017 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.



2017 Vintage

Once the unusually heavy and unpredicted winter rains tapered off a bit in the Spring, we had a slightly delayed budbreak. The abundant rainfall helped refresh our groundwater and nourish the vines were thirsty from several years of drought. Vineyard managers struggled to keep the vigorous vines under control and canopy management was crucial to keep a balance between explosive green growth and fruit. The well-publicized heat spikes in early Fall had little effect as the vineyard managers were prepared for high heat and took precautions. There is no question that the 2017 vintage had some challenges but most of our vineyards were harvested and happily fermenting prior to the heat. While the yields in some vineyards were a little lower than we hoped, the quality is undeniable.

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.

2017 Tasting Notes

Ample and generous aromas of black berry, black cherry and dark chocolate. A hint of sweet vanilla and some dried herb provide complexity. As the aromas evolve in the glass, this Cabernet Franc expresses its hedonistic California style. Smooth and round on entry, the fruit-focused core supports a complex blend of blackberry and red current flavors then turns to ripe summer fruit and sweet dried herbs, with just a touch of floral. Lush and full-bodied, the layers of savory herbs and allspice on the finish gives way to supple tannins and a lingering finish. Incredibly approachable now, but give it some time in the cellar, if you can.

2017 Winemaking Notes

Vintage:	2017
Appellation:	100% Oakville
Vineyard:	100% UC Davis Oakville Station
Varietals:	86% Cabernet Franc 11% Merlot 3% Cabernet Sauvignon
Harvest Date:	September 29, 2017
Alcohol:	15.2%
pH:	3.94
TA:	5.10 g/L
Cooperage:	65% New French oak 35% 2-Year French oak
Bottling Date:	July 11, 2019
Production:	170 Cases
Retail:	\$110