



## 2017 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.



### 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.

### 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.

### 2017 Tasting Notes

From a legendary vineyard that is owned and farmed by the University of California, Davis, this is a brilliant expression of Oakville terroir. Each of the three Bordeaux varietals brings their own unique character to this complex red wine blend. The Cabernet Franc expresses lively red fruit with a touch of herbs. The Cabernet Sauvignon adds weight, depth and lushness to the midpalate, and the Merlot wraps it all up with a layer of juicy ripe summer fruit flavor.

### 2017 Winemaking Notes

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| Vintage:       | 2017   |
| Appellation:   | 100% Oakville  |
| Vineyard       | 100% UC Davis Oakville Station                             |
| Varietals:     | 35% Cabernet Franc<br>33% Merlot<br>32% Cabernet Sauvignon |
| Harvest Date:  | September 14, 29 and 30, 2017                              |
| Alcohol:       | 14.5%  |
| pH:            | 3.87   |
| TA:            | 5.4 g/L  |
| Cooperage:     | 65% New French oak<br>35% 2-Year French oak                |
| Bottling Date: | July 10, 2019  |
| Production:    | 710 6-pack Cases   |
| Retail:        | \$120  |