



CORNERSTONE
CELLARS • NAPA VALLEY

2017 Rutherford Cabernet Sauvignon

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 Appellation

This vineyard lies in the sweetspot of the Napa Valley, planted on the gravelly bed of an ancient stream, known as the Rutherford bench. The valley floor tends to produce broader, bigger, more lush wines compared to the mountain vineyards.

2017 Tasting Notes

Bold effusive aromas of dark ripe blackberries and blueberries intermingle with layers of spice, black pepper and a touch of cedar. The soft lush entry evolves into a complex medley of ripe black cherry, boysenberry, black licorice and dark chocolate. The mid-palate mirrors the concentrated aromas of ripe dark fruit giving way to silky tannins and a balanced, lingering finish.

2017 Winemaking Notes

Vintage:	2017
Appellation:	88% Rutherford 12% Oakville
Vineyard:	88% Famous Rutherford Vineyard 12% Oakville Station
Varietals:	100% Cab Sauvignon
Harvest Date:	September 26, 2017
Cooperage:	70% New French oak 30% 2-Year French oak
Alcohol:	14.9%
pH:	3.90
TA:	5.10 g/L
Bottling Date:	July 10, 2017
Production:	175 Cases
Retail	\$120