



CORNERSTONE  
CELLARS • NAPA VALLEY

## 2017 Pinot Noir Sta. Rita Hills, Fiddlestix Vineyard

Founded in 1991 by Michael Dragutsky, Cornerstone Cellars is the quintessential Napa Valley mountain and benchland producer of Cabernet Sauvignon. Their 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.



### The Appellation

Santa Rita Hills, a small AVA nestled within Santa Barbara County is home to some of California's best-loved Pinot Noirs. The fruit focused core, depth and complexity is attributed to the morning fog, sunny days and cooling coastal breezes. The hillsides are covered with white chalky soils that allow for drainage, but also encourage a hint of minerality in the flavor and texture.

### The Vineyard

Much has been written about the Fiddlestix vineyard and wine industry veteran Kathy Joseph who had the vision to plant in the heart of the Sta. Rita Hills in Santa Barbara in 1996. Located on a sunny, southwest-facing hillside, across the road from the venerable Sanford and Benedict vineyard, the 100+ planted acres are primarily Dijon clone Pinot Noir.

### 2017 Tasting Notes

Deep garnet in color, with intense aromas of lively fruit, baking spice and complex minerality. Richly textured, lush and creamy, a few swirls will release a symphony of Bing cherry, black berry, ground herbs with a hint of black licorice. The concentrated fruit core is seductive yet beautifully balanced, with delicate layers of cherry blossom, blueberry and cinnamon. The complex finish lingers with cherries and a touch of sweet vanilla.

### 2017 Winemaking Notes

Vintage:	2017
Appellation:	100% Sta. Rita Hills, Santa Barbara
Vineyard:	Fiddlestix
Varietals:	100% Pinot Noir
Clones:	50% Dijon Clone 667, 50% Dijon Clone 777
Harvest Date:	September 4, 2017
Cooperage:	50% New French oak, 50% Neutral French oak
Alcohol:	14.5%
pH:	3.64
TA:	6.0 g/L
Bottling Date:	January 30, 2019
Production:	390 Cases
Retail:	\$60