



CORNERSTONE
CELLARS • NAPA VALLEY

2018 Oakville Station 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.



2018 Vintage

In Northern California, we had an extremely dry winter. March and April brought us an abundant amount of much-needed rain. This surge of rain brought us closer to “normal” and the reservoirs are looking fairly full. A mild winter and cool spring delayed budbreak and bloom by as much as two weeks. Cool, steady summer temperatures pushed out veraison by another week or two. We avoided any major heat spikes that we have come to expect in August and September, which pushed out harvest even further. The near-perfect weather just prior to harvest gave us plenty of time to pick at peak ripeness. Yields are up over past years, and the fruit is of superb quality.

The Vineyards

This historical 40-acre research vineyard was once a part of the famous and revered To Kalon vineyard. For more than 50 years, the staff and students of the University of California in Davis have conducted critical viticulture research at this site, including trials of clones, rootstocks, vine spacing, pruning levels, and irrigation. Sitting proudly at the heart of the Oakville sub-AVA in Napa Valley, the combination of weather, soils and location makes it the perfect home for world-class Cabernet Sauvignon.

2018 Tasting Notes

From the first swirl of your glass, you'll know this is a special Cabernet from the heralded Oakville Station vineyard. Flamboyant aromas of boysenberry, plum and blackberry are intertwined with baking spice and cedar. Full bodied and rich on entry, the generous fruit-focused core offers ripe black fruit flavors that open up to layers of spice, tobacco and a hint of cacao. Both elegant and powerful, the tannins on the finish are youthful yet integrated, lingering with a bit of minerality and balanced acidity. Approachable now, but it will be worth the wait if you can set it aside for a few years.

2018 Winemaking Notes

Vintage:	2018
Appellation:	100% Oakville
Vineyard:	100% UC Davis Oakville Station
Varietals:	88% Cab Sauvignon 6% Merlot 6% Cab Franc
Harvest Date:	October 24, 2018
Cooperage:	70% New French oak, 30% neutral oak
Alcohol:	14.4 %
pH:	3.74
TA:	5.70 g/L
Bottling Date:	July 22, 2020
Production:	395 Cases
Retail:	\$120