



## 2018 Oakville Station Merlot

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 Vineyard

This tiny block of Merlot was planted in 1990 in the highly acclaimed UC Davis Oakville Station, in the middle 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.

### 2018 Tasting Notes

We originally sourced this Merlot fruit to blend into our Oakville Station Cabernet, which we often do, but this varietal stands solidly on its own. Since 2012 we have been selecting a few of our favorite Merlot barrels and bottling it as a single varietal wine. With its intense and effusive aromas, you quickly get a sense of the power in your glass. The first sip offers all the juicy black and red fruit you expect from Merlot, but it's wrapped in subtle layers of sweet vanilla and toasty oak. Complex and balanced this wine is ready now, but it has the structure it needs to age beautifully.

### 2018 Winemaking Notes

Vintage:	2018
Appellation:	100% Oakville
Vineyard:	100% UC Davis Oakville Station
Varietals:	92% Merlot 6% Cabernet Sauvignon 2% Cabernet Franc
Harvest Date:	September 24, 2018
Cooperage:	50% New French oak 50% neutral French oak
Alcohol:	15.4%
pH:	3.56
TA:	5.7 g/L
Bottling Date:	July 22, 2020
Production:	150 Cases
Retail:	\$85