



2018 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.



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.

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.

2018 Tasting Notes

From a legendary vineyard that is farmed by the University of California, Davis, this is a brilliant expression of Oakville terroir. The Merlot portion of the blend offers classic juicy ripeness and a lifted sweet fruit flavor. The Cabernet Franc delivers a complex medley of lush dark berry flavors layer with notes of dark chocolate and black licorice. The Cabernet Sauvignon has the backbone and acidity that brings a firm foundation to the blend. Robust and full-bodied in texture, the supple tannins let you know this is ready now, but would cellar well if you have the patience.

2018 Winemaking Notes

Vintage:	2018
Appellation:	100% Oakville
Vineyard	100% UC Davis Oakville Station
Varietals:	41% Merlot 39% Cabernet Franc 20% Cabernet Sauvignon
Harvest Date:	September 24, 2018
Alcohol:	14.6%
pH:	3.69
TA:	5.5 g/L
Cooperage:	65% New French oak 35% 2-Year French oak
Bottling Date:	July 22, 2020
Production:	714 6-pack Cases
Retail:	\$120