



2019 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.

2018 Tasting Notes

Effusive aromas of ripe summer cherries and blackberries are layered with hints of chalky minerality and stunning complexity. Each swirl of the glass releases a symphony of aromas. The first sip is lush and smooth with a complex medley of plum, Bing cherry and a touch of dark cocoa. Filled with youthful exuberance now, this juicy wine has the backbone to age if you have the patience.

2018 Winemaking Notes

Vintage:	2019
Appellation:	100% Sta. Rita Hills, Santa Barbara
Vineyard:	Fiddlestix
Varietals:	100% Pinot Noir
Clones:	50% Dijon Clone 667, 50% Clone 777
Harvest Date:	September 16, 2019
Cooperage:	55% New French oak, 45% Neutral
Alcohol:	14.5%
pH:	3.71
TA:	5.5 g/L
Bottling date:	January 29, 2021
Production:	366 Cases
Retail:	\$65