

2018 Sonoma Corallina Rosé of Pinot Noir

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

2018 Tasting Notes

Believe it or not, Rosé was not always as popular as it is today. Due to its early origins, it was widely thought to be a simple, non-interesting (and possibly sweet) wine. While that stereotype still lingers, the truth is that most of today's Rose is made from high quality grapes producing high quality wines.

Our Rosé of Pinot Noir comes from the recently designated Petaluma Gap region in the esteemed Sonoma Coast AVA. Cool coastal breezes funnel through the gap, providing long sunny cool days, ideal for growing Pinot Noir. We pick at night, by hand, when the fruit is cool, and we take it directly to the press when the grapes arrive at the winery. Within 90 minutes or so, the juice is pressed off the skins and has turned a delicate pink color.

And while this wine is subtle in color, it is abundant in aromas and flavor. The hint of minerality is balanced by a creamy texture that we attribute to the stainless-steel barrels and a couple of neutral French oak barrels we use for fermentation and aging. Clean and refreshing, with crisp acidity, this bone-dry pink boasts a generous core of juicy watermelon and raspberry flavors that reminds one of warm summer nights.

2018 Winemaking Notes

Vintage: 2018

Appellation: Petaluma Gap, Sonoma Coast Varietals: 100% Rosé of Pinot Noir

Alcohol: 13.9%

Fermentation: 75% Stainless barrels, 25% neutral French oak Aging: Batonage throughout 5 months of fermentation

and aging

Production: 500 Cases
Retail: \$32