



CORNERSTONE
CELLARS • NAPA VALLEY

2016 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.



2016 Vintage

Throughout most of California the winter months finally brought us substantial, nourishing rains after four long years of drought, giving stressed vineyards and winemakers some relief. An early, warm spring triggered a slightly early budbreak, with veraison also starting early in many vineyards. All evidence pointed to 2016 being another early vintage, until the mild summer days bathed the vineyards in moderate temperatures and stretched the ripening season a little longer than expected. Long sunny days with moderate temperatures allowed us to hang the fruit on the vines a little longer, achieving ideal ripeness without intervention from Mother Nature.

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.

2016 Tasting Notes

From a legendary vineyard that is farmed by the University of California, Davis, this is a brilliant expression of Oakville terroir. Bold ripe aromas of blackberry, cassis, spice and fresh cedar with a layer of old-fashioned black licorice. Despite its youthful exuberance the first sip is smooth and lush. A symphony of complex flavors explodes with black fruit, plum, and a hint of extra dark chocolate. The finish is seductive, yet balanced, the deep fruit flavors that linger on the silky finish. While this young wine is approachable and satisfying now, you would certainly be rewarded with a little time in the cellar.

2016 Winemaking Notes

Vintage:	2016
Appellation:	97% Oakville 3% Rutherford
Vineyard	97% UC Davis Oakville Station 3% Beckstoffer Melrose Vineyard
Varietals:	97% Cabernet Sauvignon 3% Petit Verdot
Harvest Date:	October 16, 2016
Cooperage:	70% New French oak, 30% 2-Year French oak
Alcohol:	14.5%
pH:	3.75
TA:	6.1 g/L
Bottling date:	July 23, 2018
Production:	414 cases
Retail:	\$120