



CORNERSTONE
CELLARS • NAPA VALLEY

2017 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.



2017 Vintage

Once the unusually heavy and unpredicted winter rains tapered off a bit in the Spring, we had a slightly delayed budbreak. The abundant rainfall helped refresh our groundwater and nourish the vines were thirsty from several years of drought. Vineyard managers struggled to keep the vigorous vines under control and canopy management was crucial to keep a balance between explosive green growth and fruit. The well-publicized heat spikes in early Fall had little effect as the vineyard managers were prepared for high heat and took precautions. There is no question that the 2017 vintage had some challenges but most of our vineyards were harvested and happily fermenting prior to the heat. While the yields in some vineyards were a little lower than we hoped, the quality is undeniable.

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 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.

2017 Tasting Notes

From the first swirl, the enticing aromas of ripe black currant and the sweet characteristics of cherry and cranberry are intertwined with notes of dried herbs and a hint of black tea. Soft and lush on entry the first sip is consistent with the aromas that Cabernet from Oakville is known for. Big and bold in the midpalate, the nuanced flavors of cassis and black licorice shine through. Delightfully complex, another swirl or two releases the ripe fruit flavors and the mouthfilling texture. Even at this young age the tannins are integrated and silky. While approachable now, you will be rewarded with a little time in the cellar.

2017 Winemaking Notes

Vintage:	2017
Appellation:	100% Oakville
Vineyard	100% UC Davis Oakville Station
Varietals:	92% Cabernet Sauvignon 4% Merlot 4% Cabernet Franc
Harvest Date:	September 30, 2017
Alcohol:	15.2%
pH:	3.87
TA:	5.7 g/L
Cooperage:	70% New French oak, 30% neutral oak
Bottling Date:	July 11, 2019
Production:	354 Cases
Retail:	\$120