



CORNERSTONE
CELLARS • NAPA VALLEY

2017 Sauvignon Blanc Sonoma Mountain, Farina Vineyard

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.

2017 Tasting Notes

Meticulous farming and Mother Nature allowed us to pick at peak ripeness. We fermented in a combination of small (250 gal) concrete egg, Acacia barrels, neutral French oak barrels and small stainless-steel barrels. We kept it chilly in the cellar for a long cool fermentation, which enhances the fresh juicy fruit flavors and exotic tropical fruit notes. We stirred each barrel during the 10 months of fermentation and aging, which adds a touch of creaminess. Round and juicy, your first sip is reminiscent of a mid-summer day with luscious tropical fruit and fresh acidity. Crisp and refreshing on the finish, this mouthwatering wine leaves you wanting another sip.

2017 Winemaking Notes

Vintage:	2017
Appellation:	Sonoma Mountain
Vineyard:	Farina Vineyard
Varietals:	100% Sauvignon Blanc, Clone 1
Alcohol:	14.1%
Fermentation:	45% Concrete Egg 22% Acacia Barrels 22% Stainless 11% Neutral French Oak Steel
Aging:	10 months in barrel with Batonage
Production:	770 6-pack cases
Suggested Retail	\$32