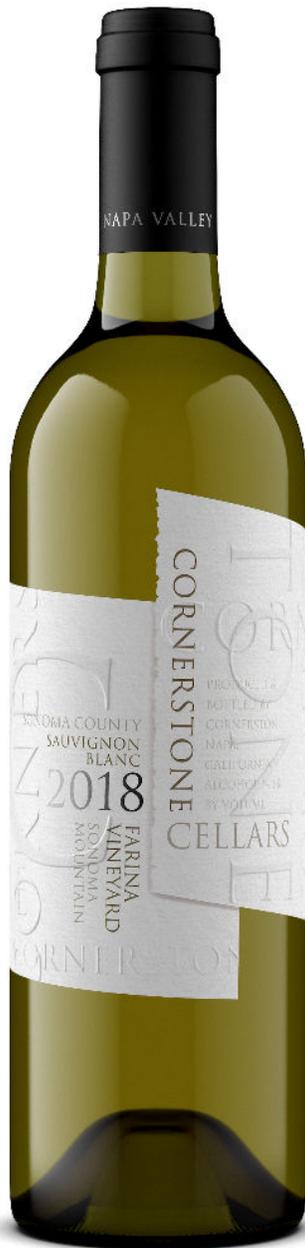




CORNERSTONE
CELLARS • NAPA VALLEY

2018 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.



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

Once again, 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 stirred each barrel by hand during the 10 months of fermentation and aging, which adds a touch of creaminess. We kept it chilly in the cellar for a long cool fermentation, allowing the fresh juicy fruit flavors and exotic tropical fruit notes to shine.

It could be described as “California” in style. Just ripe enough to bring out the tropical fruit yet picked early enough to capture the crisp apple and Meyer lemon notes. The bright acidity is in balance with the lush fruit flavors and the essence of creaminess from the time spent on the lees. The crisp finish has richly woven notes of jasmine, pineapple and Golden Delicious apple.

2018 Winemaking Notes

Vintage:	2018
Appellation:	Sonoma Mountain
Vineyard:	Farina Vineyard
Varietals:	100% Sauvignon Blanc, Clone 1
Alcohol:	14.1%
Fermentation:	25% Concrete Egg 24% Stainless Steel Barrels 13% New Acacia Barrels 6% 1-Year Acacia Barrels 2% Neutral French Oak
Aging:	10 months in barrel with batonage
Production:	798 6-pack cases
Suggested Retail	\$35