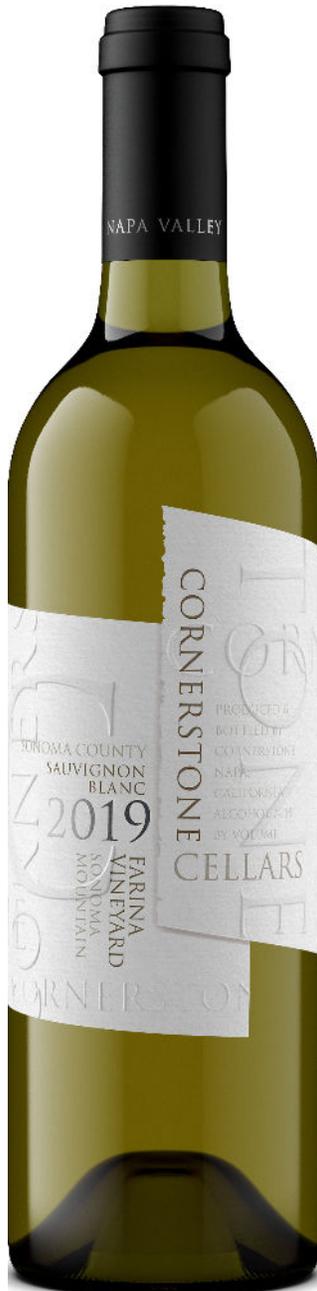




CORNERSTONE
CELLARS • NAPA VALLEY

2019 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.



2019 Vintage

The beginning of the 2019 growing season was defined by generous rainfall and abundant soil moisture. After the much-needed rains came in January, the near-perfect growing conditions in the spring cultivated robust growth. There were some late rains in May followed by some heat in June which pushed canopy growth and required more canopy management than usual. The moderate weather that followed allowed veraison to be even throughout the valley. We enjoyed a long, mild growing season with plenty of hang time, producing exceptional fruit with bright acidity and ample texture.

2019 Tasting Notes

Once again, well-drained soils, a near-perfect vintage and meticulous farming allowed us to pick at peak ripeness. We fermented in a combination of small (240 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.

2019 Winemaking Notes

Vintage:	2019
Appellation:	Sonoma Mountain
Vineyard:	Farina Vineyard
Varietals:	100% Sauvignon Blanc, Clone 1
Harvest Dates:	September 21 and 27, 2019
Fermentation:	25% Concrete Egg 33% Stainless Steel Barrels 12% New Acacia Barrels 12% 1-Year Acacia Barrels 18% Neutral French Oak
Aging:	10 months in barrel with batonage
Alcohol:	14.1%
pH:	3.0
TA:	6.3 g/L
Bottling Date:	May 20, 2020
Production:	835 6-pack cases
Suggested Retail:	\$35