



# CORNERSTONE

CELLARS • NAPA VALLEY

## 2012 The Cornerstone

### 2012 Vintage

A cool and dry winter with no frosts, and a mild spring followed by a warm summer and fall, contributed to the superb quality and astounding quantity of the 2012 vintage. A mild spring led to a good fruit set. Summer and fall brought about warm temperatures, but no heat waves. Napa Cabernet enjoyed a long, slow ripening, with two heat spikes in October, which pushed ripeness to the finish line. The resulting wines are dark, rich and age-worthy, with saturated color and sweet tannins.

### 2012 Tasting Notes

Effusive notes of blackberries and ripe plum leap out of the glass. Each swirl of the releases another layer of complex aromas entailing vanilla, spice, and toasted sweet oak. Round and lush upon entry, the mid-palate is full of juicy and ripe red and black fruit with hints of dark chocolate and baking spice. The velvety texture is complimented by balanced tannins and solid acidity. While it is approachable and seductive now, we think you'll be rewarded with a little patience, and suggest giving this elegant wine some time in the cellar.

### Pairing Suggestions

This wine was made for grilled red meat, and/or hearty vegetable dishes.

### 2012 Winemaking Notes

Vintage: 2012  
Appellation: Oakville, Napa Valley  
Varietals: 53% Cabernet, 37% Merlot, 10% Cab Franc  
Alcohol: 14.5%  
Cooperage: 60% New French oak, 40% 2-year French oak  
Production: 95 Cases  
Retail: \$150