



# CORNERSTONE

CELLARS • NAPA VALLEY

## 2013 Napa Valley Sauvignon Blanc

### Vintage Notes

The 2013 growing season began early, one of the earliest in the past decade. On the heels of two cold years in 2010 and 2011, this year was a welcome relief. With an early start due to a dry winter, followed by a warm and dry spring, the weather stayed surprisingly beautiful with no major rain or frost to diminish the crop. Through the summer we experienced consistently warm temperatures, only one rainstorm, and not many days with heat spikes above 100 degrees. Harvest began a few weeks earlier than normal, giving winemakers the opportunity to pick at optimal ripeness and not under duress from Mother Nature. Quality and quantity all came together this year.

### Tasting Notes

The first aromas out of the glass are ripe and tropical with some zippy citrus undertones. On entry we find round, lush juicy pineapple, and sweet summer peach flavors laced with ripe Meyer lemon. The finish is clean and crisp with lingering citrus and balanced acidity.

### Pairing Suggestion

This wine pairs perfectly with just a glass and some sunshine. You could also pair this zesty Sauvignon Blanc with tangy cheeses, like goat cheese, delicate white fish including sole or green vegetables such as asparagus, zucchini, fresh peas, or artichokes.

### Winemaking Notes

Vintage: 2013  
Appellation: Napa Valley  
Varietals: 100% Sauvignon Blanc, Clone 1  
Alcohol: 14.1%  
Fermentation: 75% Stainless barrels, 25% neutral French oak  
Production: 800 Cases  
Retail: \$30