



# CORNERSTONE

CELLARS • NAPA VALLEY

## 2013 Merlot Oakville Station

### 2013 Vintage

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 pressure from Mother Nature. In 2013 we achieved intense flavors and excellent color extraction, with fine tannins and firm acidity. Quality and quantity all came together this year.

### The Vineyard

This tiny block of Merlot was planted in 1990 in the highly acclaimed UC Davis Oakville Station, in the center of "Cabernet Country". Located on the west side of the valley at the base of the Mayacamas Mountains, this vineyard takes its queue from its illustrious neighbors.

### 2013 Tasting Notes

Ripeness came easily in 2013. This easy drinking, yet complex wine is loaded with bright, fresh cherry aromas with just a hint of savory dried herbs. Lifted by an abundance of juicy red fruit at its core and layers of black cherry, the toasty vanilla notes sing in harmony. The restrained use of French oak offers just enough backbone and silky tannin to suggest you give this some cellar time, if you can wait.

### 2013 Winemaking Notes

Vintage:	2013
Appellation:	97% Oakville 3% Howell Mountain
Vineyard:	97% Oakville Station 3% Ink Grade Vineyard
Varietals:	100% Merlot
Alcohol:	14.9%
Cooperage:	50% New French oak Barrels, 50% neutral oak
Production:	75 Cases
Retail:	\$75