

2015 Cornerstone Cellars Napa Valley Corallina Syrah Rosé Artist Series



Corallina is a real Rosé. Not an afterthought, not leftovers, not for fashion and most decidedly not a saignée, Corallina Syrah Rosé is Napa Valley rosé with a purpose. It is a wine made as mindfully as we make any other wine.

Once these grapes have achieved perfect ripeness we harvest by hand. We put on our headlamps and pick in the dead of night, once the cool evening air has chilled the grapes. Immediately after harvesting, the cool fruit arrives at the winery and immediately goes into the press, without de-stemming. This whole cluster pressing is a key part of Corallina's fruit-focused personality.

The pale pink juice goes immediately into a combination of stainless steel barrels and mature (neutral) French Oak barrels for fermentation and a short bit of aging. The barrels are stirred by hand to keep the yeast and lees suspended, giving the young wine a hint of creaminess and body. We bottle the Corallina in early spring - just in time for summer enjoyment.

This year Mother Nature gave us a smaller harvest than in past vintages, so there are only 185 cases of the 2015 Corallina Rose of Syrah. While consistent with our artisan style of hand-crafted winemaking, this is our smallest production to date, but very possibly our best.

Suggested Retail: \$30.00 750ml

Composition: 100% Syrah

Vineyard: Crane Vineyard

Appellation: Oak Knoll

Harvest: 09.10.2015

Aging: 70% Stainless Steel
Barrels, 30% Neutral
French oak
Lees stirred every two
weeks

Bottling Date: 02.19.2016

Cases Produced: 185

Alcohol: 14.1%