



CORNERSTONE

CELLARS • NAPA VALLEY

VARIETAL

2017 SONOMA
SAUVIGNON BLANC

APPELLATION

Sonoma

COMPOSITION

100% Sauvignon Blanc, Clone 1

FERMENTATION

45% Concrete Egg, 22% Acacia Barrels
22% Stainless, 11% Neutral French Oak

AGING

10 months in barrel. Batonage throughout fermentation and aging.

TASTING NOTES

We kept our Sauvignon Blanc chilly in the cellar for a long cool fermentation, which enhances the fresh juicy fruit flavors and exotic tropical fruit notes. We stirred each barrel during the 10 months of fermentation and aging, which adds a touch of creaminess. Round and juicy, your first sip is reminiscent of a mid-summer day with luscious tropical fruit and fresh acidity. Crisp and refreshing on the finish, this mouthwatering wine leaves you wanting another sip.

KEY SELLING POINTS

Our objective with this wine is to continue to search for the sites that can deliver on the potential of a world class Sauvignon Blanc. Consulting Winemaker Charles Thomas will be key in recognizing the sources and techniques necessary to produce wines of limited quantity and extraordinary complexity.

