

2013 Cornerstone Cellars Artist Series

Napa Valley Corallina Syrah Rosé



Made entirely from Syrah sourced from the West side of the Oak Knoll District Appellation in the Napa Valley where the grapes have an abundance of time to develop bright evocative flavors, while still maintaining refreshing acidity, the grapes for our 2013 Corallina Syrah Rosé were gently whole cluster pressed to maintain and protect its natural brilliant aromatic and flavor profile. The juice that emerged was an alluring, subtle copper-coral color. After an extremely cool, gradual fermentation in stainless steel to retain the delicate, but vibrant aromatics and flavor characteristics the wine was racked to mature French oak barrels for aging which added a touch of richness to the mid-palate and a well balanced lingering, but zesty finish.

What an absolutely fabulous vintage 2013 was. A seamless year of steady weather and optimal ripening brought us grapes that reflect the consistent quality for which this world famous wine region is known. The greatest aspect of this amazing season is that it was early giving the grapes more time for optimal ripening to develop their intense, vibrant aromatics and explosive flavors, to be picked at the perfect ripeness and not rushed by weather concerns, to bring you fabulously balanced, elegant wines. White, rose' or red, this was a season of quality. Aromas and flavors are complex, textures are rich and balanced and all wines have excellent concentration and freshness.

Sip, close your eyes and you'll be carried away on a romantic journey to the gardens of Southern France. Fresh, bright aromatics of dark cherry, young strawberries, scents of rose petals with a subtle hint of dried herbs and spice tantalize the nose. Balanced and graceful, the palate shows lingering flavors of strawberry, red berries and a hint of spice with a zest of citrus to give a clean, inviting finish. Classic, elegant, seductive and oh so delicious...where will Corallina take you?

100% Syrah Crane Ranch Vineyard, Oak Knoll AVA harvested 9/26
Fermentation: Very cool and gradual in stainless steel; Aging: 5 months in mature French oak barrels
Bottling Date: 3/18/14 Cases Produced: 417 cases
Harvest Analysis: 22.2 Brix, pH 3.83, T.A. 0.400 g/100mL
Bottling Analysis: Alcohol 13.1 %v/v, pH 3.66, T.A. 0.530 g/100mL