

CORNELL VINEYARDS

2017 CABERNET SAUVIGNON, SONOMA COUNTY

TASTING NOTES

Deep and exhilarating to behold, the 2017 Estate Cabernet Sauvignon is a wine of formidable stature with finely textured, lengthy tannins. Warm spices, black tea, creme de cassis, and rose petal entice on the nose, while the palate reveals wild blackberry, fresh coffee beans, and a layer of clove and orange zest. While magnetic upon release, this dynamic wine will reward extended cellaring.

TECHNICAL DATA

VINTNERS	Henry and Vanessa Cornell
WINEMAKERS	Françoise Peschon & Elizabeth Tangney
VARIETAL	93% Cabernet Sauvignon, 2% Cabernet Franc, 5.5% Petit Verdot, 1.5% Malbec
APPELLATION	Sonoma County
PRODUCTION	795 Cases
ALCOHOL	14.5%
AGING	20 months in 66% new French Oak



BACKGROUND

In 1998, Henry and Vanessa Cornell purchased a plot of rugged, untamed ground on a former stagecoach route where vines had been tended by early settlers. With respect for the land foremost in their minds, they returned the rolling hillsides to vineyards.

Two hundred wild acres with sweeping views contain twenty acres of obsessively farmed vineyard blocks, each with its own distinctive imprint. Under the guidance of winemakers Françoise Peschon and Elizabeth Tangney, Cornell Vineyards strives to make a Cabernet Sauvignon that is faithful to the diversity of this impressive land.