

CORNELL VINEYARDS

2018 CABERNET SAUVIGNON, SONOMA COUNTY

TASTING NOTES

The 2018 growing season was a reminder of the miracle of farming. Plentiful spring rains set the stage for a striking, yet balanced wine with a strong, healthy fruit-set. With a mild summer came steady and exemplary flavor development with harvest spanning over three weeks to accommodate each block's unique signature. A wine of tremendous clarity and energy, the 2018 Estate Cabernet Sauvignon leads with enticing blackberry, black currant, cardamom, and violets on the nose. Cassis-hued and anchored by sleek minerality and cohesive structure, its mountain provenance is evidenced by a full spectrum profile of fresh summer cherry, dried mint, river rock, and espresso on the palate. Brimming with vitality and gravitas, this supremely balanced wine promises decades of enjoyment.

TECHNICAL DATA

VINTNERS	Henry and Vanessa Cornell
WINEMAKERS	Françoise Peschon & Elizabeth Tangney
VARIETAL	98% Cabernet Sauvignon, 1% Petit Verdot, 1% Malbec
APPELLATION	Sonoma County
PRODUCTION	640 Cases
ALCOHOL	14.8%
AGING	20 months in 62% 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.