



2007 CADE Estate Cabernet Sauvignon Howell Mountain

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| Production: | 800 |
| Release Price: | \$262/2-pack |
| Release Date: | April 2010 |
| Varietals: | 86% Cabernet Sauvignon 14% Merlot |
| Alcohol: | 15.2% |

CADE Estate Vineyard Notes

The CADE Estate is a 54 acre property with 21 southwest facing acres planted to vines. Located in the heart of Howell Mountain the CADE Estate vineyard sits at elevations ranging from 1,520 to 1,700 feet and is planted to 19 acres of Cabernet Sauvignon (Clones: 4,337,SEE) and 2 acres of Merlot (Clone: 181).

FERMENTATION

Cabernet Sauvignon: 2 days cold soak at 40 degrees. 12 to 21 day fermentation with a max temp of 90 degrees.
Merlot: 4 days cold soak at 40 degrees. 21 day fermentation with a max temp of 90 degrees.

Only free run was used and malolactic occurred naturally in barrel.

Elevage

24 months in 100% New French Oak. Wine was stirred on Lees for the first four months. Racked 3 times in the first year and 2 times in the second year of aging.

Cooperage

Darnajou, Taransaud and Sylvain

BOTTLING

Wine will be bottled in December 2009

OUR THOUGHTS

This is our inaugural release from our Estate Vineyard. Planted in 2003 we are the only winery to produce wine from this exciting and dramatic hillside estate. When first opened it reveals a strikingly provocative aromatic display of graphite, violet and cedar. With aeration aromas of black Currant, dark chocolate and black cherry fill the glass. A classic mountain Cabernet Sauvignon, it is full bodied and benefits from aging with flavors of chocolate truffle, black cherry, cocoa powder and currant. It displays immense concentration and texture suggesting it will benefit with 2-3 years of bottle age or a good decant. It will evolve nicely for the next 15+ years.

Robert Parker's Wine Advocate, December 2009: 95+