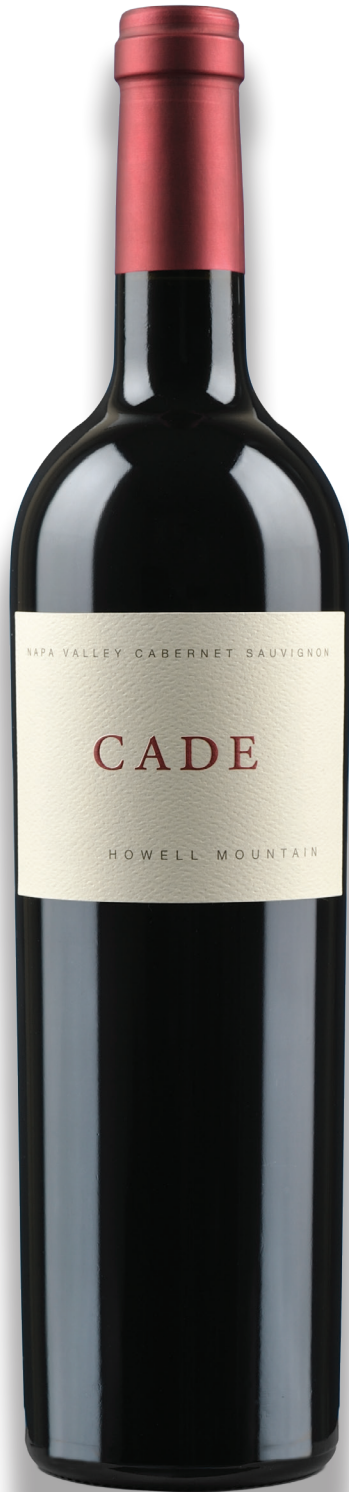




CADE



2014 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA VALLEY

Production: 285 Barrels
Varietals: 92% Cabernet Sauvignon
4% Petit Verdot
4% Merlot
Alcohol: 15.2%

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from four estate vineyards on Howell Mountain, including the CADE Estate Vineyard, Ink Grade Vineyard, Cold Springs, and Eagle Summit. The 2014 vintage was perfect for ripening Howell Mountain Cabernet Sauvignon.

FERMENTATION

The majority of the fermentations went through a short maceration time between 8 and 9 days and hot fermentation temperatures, peaking at 92°F. A small portion of the blend was fermented in 500L new French oak puncheons and barrels. The must was pressed off at about 5° Brix and fermentation was allowed to finish in tank or barrel.

ÉLEVAGE

The wine received 20 months barrel aging in 100% French oak (75% new). Malolactic fermentation occurred in barrel immediately after primary fermentation. The wine was racked quarterly once malolactic fermentation was complete.

COOPERAGE

We use several different coopers for the Estate Howell Mountain Cabernet Sauvignon including Taransaud, Sylvain, Nadalie, Darnajou, Seguin Moreau, Bel Air, Bousset, Atelier, Mercier, Tonnellerie O, Ana Selection, Quintessence, Orion, Allary, Jarnac, Ermitage, and Dargaud et Jaegle. Of these coopers, we are sourcing the oak from several different forests including Allier, Tronçais, and the Center of France.

BOTTLING

Wine was bottled June 6th through 8th, 2016

OUR THOUGHTS

The 2014 CADE Estate Cabernet Sauvignon, Howell Mountain is soft, supple, open-knit and a real beauty. The color is a healthy, deep purple and the wine full-bodied, rich with mulberry, black cherry, dark chocolate, blackcurrant and blackberry fruit, graphite and spice – insanely approachable now given it's silky personality but capable of evolving for up to 15 – 20 years, if you're patient enough.

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POINTS

