

2006 CADE Cabernet Sauvignon Howell Mountain

Production: 1750 cases
Release Price: \$68/bottle
Release Date: June 2009

Varietals: 96% Cabernet Sauvignon

4% Merlot

Alcohol: 14.8% pH: 3.82 t/a: 5.8g/l

Appellation/Vineyards

The 2006 CADE Cabernet Sauvignon Howell Mountain comes to us from 7 small growers on Howell Mountain. Harvest on Howell Mountain began on 9/25 and some 36 days later on Halloween we brought in the last lot. Of the lots brought in over this time, 59% made it into the final blend of 96% Cabernet Sauvignon and 4% Merlot for the 2006 CADE Cabernet Sauvignon Howell Mountain.

AGING

20 months in 100% French Oak. 80% of the French Oak was brand new. Racked 4 times during aging and Malolactic took place in Barrel.

Cooperage

Sylvain, Taransaud, Seguin Moreau and Saury

BOTTLING

Took place on July 17th, 2008

OUR THOUGHTS

The 2006 CADE Howell Mountain Cabernet Sauvignon is truly a powerful wine and a true representation of Howell Mountain. Aromas of baked plums, cassis, black olive and smoke jump from the glass. Secondary aromas of soy, vanilla, black cherry and cola nut come forward with aeration. On the palate dense flavors of black cherry, cocoa powder, black olive and sage are followed with a dense wall of tannins that will allow for this to age gracefully for the next 5-10 years.