



2010 CADE Estate Cabernet Sauvignon Howell Mountain

Production:	26 barrels
Release Date:	April 2013
Varietals:	100% Cabernet Sauvignon
Alcohol:	15.2%

CADE ESTATE VINEYARD NOTES

The CADE Estate is situated on a 54-acre property with 21 acres planted to vines with an ideal southwest facing exposure. Located in the heart of Howell Mountain, the CADE Estate vineyard sits at elevations ranging from 1,500 to 1,850 feet and is planted to 19 acres of Cabernet Sauvignon and 2 acres of Merlot.

FERMENTATION

Two days cold soak at 40° F followed by a 12 - 21 day fermentation at a maximum temperature of 95° F. Only free run was used and malolactic fermentation occurred naturally in barrel.

ELEVAGE

The wine was aged for 22 months in 100% New French Oak barrels. The wine was aged sur lie for the first four months in barrel while the wine underwent native malolactic fermentation. Barrels were stirred weekly for the first four months to increase mouth feel and encourage malolactic fermentation. Only free run wine was used in the blend, no press fractions were selected. Racking occurred twice, once in March and again in August

COOPERAGE

Darnajou, Taransaud, Sylvain

BOTTLING

Bottled on September 17th, 2012

OUR THOUGHTS

The 2010 growing season was relatively cool and about 2 weeks behind average for the start of picking on our estate. However the long cool growing season helped produce wines with amazing color intensity and hue. The tannins are mature and round and the wines show incredible balance of acidity and structure. The wine has aromas of vanilla extract, anise, licorice, espresso, boysenberry, black currant, and raspberry compote. The intense color of the wine is followed with flavors of graham cracker, toasted marsh mellow, blueberry pie, and cream de cassis. There are complex oak flavors of allspice, smoked paprika, and smoke. The wine is rich, complex, and intensely structured.

Antonio Galloni in the December 2012 Issue of *The Wine Advocate*:

“The 2010 Cabernet Sauvignon Estate Howell Mountain stands out for its balance, a rare feat on Howell Mountain in this vintage. Mocha, chocolate, cloves, plums and black cherries meld together effortlessly in this nicely balanced Cabernet Sauvignon.

Anticipated maturity: 2015-2025. Anticipated maturity: 2014-2024.”

(94 points)

