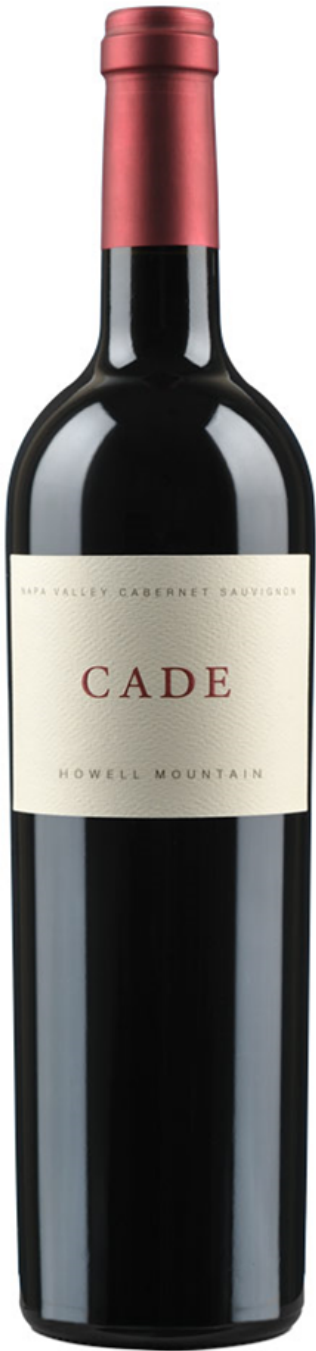




2010 CADE Cabernet Sauvignon, Howell Mountain

Production: 179 Barrels
Varietals: 90% Cabernet Sauvignon, 10% Merlot
Alcohol: 14.8%



VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from five vineyards on Howell Mountain, including the CADE Estate Vineyard, Ink Grade Vineyard, Outpost Vineyard, True Vineyard, and Eagle Summit. The cooler 2010 vintage started on October 6th, with fruit from the Ink Grade Vineyard, almost 15 days later than the prior year. The last fruit from our Estate Vineyard was harvested on October 26th.

FERMENTATION

The majority of the fermentations (~85%) went through a short maceration time between 6-10 days and hot fermentation temperatures, peaking at 95°F. The other 15% of the fruit went through extended maceration on the skins for upwards of 50 days.

ÉLEVAGE

100% free run wine was used with no press fractions blended in. The wine received 20 months barrel aging in 100% French Oak (80% 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 Howell Mountain Cabernet Sauvignon including Taransaud, Sylvain, Nadalie, Darnajou, Ana Selection, Bousset, 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. We utilized mostly medium plus and heavy toast for the barrels as well.

BOTTLING

Wine was bottled July 10th, 2012

OUR THOUGHTS

The 2010 vintage on Howell Mountain was a bit cooler than average but still produced wines that are typical of the appellation. This wine has aromas of red cherries, strawberry, brambles, and rose petals. The wine is full bodied with solid structure and tannin and finishes with flavors of cranberry, strawberry jam, allspice, vanilla, clove, coco powder, toasted almonds, and chocolate wafers.