



2008 CADE RESERVE CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA VALLEY

PRODUCTION: 36 barrels
VARIETALS: 100% Cabernet Sauvignon
ALCOHOL: 15.4%

CADE RESERVE 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 1,520 to 1,700 feet and is planted to 19 acres of Cabernet Sauvignon (Clones: #4, #337, SEE, # 2, #169 and #7) and 2 acres of Merlot (Clone: 181).

FERMENTATION

Cabernet Sauvignon: Was cold soaked on its skins at 40°F for two days. The fermentation took place during 12 to 21 days at a maximum temperature of 95°F. We only used the free run juice for our Estate Cabernet Sauvignon and allowed the malolactic fermentation to occur naturally in barrel.

ELEVAGE

The wine received 20 months aging in 100% New French Oak barrels. Bâtonnage (lees stirring) took place periodically during the first four months. The wine was racked a total of three times in the first year of aging and two times in the second year.

COOPERAGE

Darnajou, Taransaud, Sylvain and Nadalie

BOTTLING

Bottled July, 2010

OUR THOUGHTS

Beautiful aromas of blueberry, raspberry and cherry laced with vanilla and caramel. On the palate the wine has silky smooth tannins that glide across the palate. The wine is injected with flavors of fresh plums, strawberry jam, cedar and clove. The round weight and rich density of the wine along with the elegant tannin and firm structure make this wine a real show-stopper.



98+
POINTS

