



## 2007 CADE Sauvignon Blanc Napa Valley

Production:	2,930 cases
Release Price:	\$26/bottle
Release Date:	April 2008
Varietals:	86% Sauvignon Blanc 14% Semillon
Alcohol:	14.2% By Vol.
pH:	3.30
t/a:	.71g/100ml

### Appellation/Vineyards

CADE Sauvignon Blanc is a Napa Valley designated wine. We work with 8 small growers (6 for Sauvignon Blanc 2 for Semillon). 39% of the fruit came from Oakville (Tench Vineyard), 38% from Rutherford (Beckstoffer's Melrose Vineyard), 15% from Yountville (Mellow) and 8% from Napa Valley.

### Harvest

The harvest for Sauvignon Blanc started on August 17<sup>th</sup> and Finished on the 26<sup>th</sup>. Semillon was harvested on the 18<sup>th</sup> & 29<sup>th</sup> of August. Average Brix @ harvest is 23.4, Titratable Acidity .71 g/100ml

### Fermentation

60% of the fruit was whole cluster pressed. 30% wash crushed and pressed. The final 10% was crushed and allowed to sit on the skins for 24 hours. All of the juice was settled at 40 degrees for 36 hours. The juice was then moved to stainless steel tanks 40%, stainless steel drums 33% and new French chateau barrels 27%. Three strains of yeast were used and the wine fermented for an average of 32 days @ 53 degrees.

### Aging

Post primary fermentation, the wines were sulfured to prevent malolactic fermentation. The stainless steel tank was racked off of its lees but the stainless barrels and barrel fermented portion were allowed to rest on their lees and stirred twice a month until February when all three lots were married pre bottling.

### Bottled

March 19<sup>th</sup>, 2008

### Our Thoughts

The 2007 vintage really allowed us to make a truly distinctive Sauvignon Blanc. Enticing aromas of green melon, wet stones, cantaloupe, cut grass and vanilla bean are followed on the palate with flavors of guava, rose petal, gooseberry and vanilla. The 14% Semillon fleshes out the mid palate and adds a nice layer to the finish.