



2009 CADE Estate Sauvignon Blanc “Oakville”

Production:	140 cases
Release Price:	\$42/bottle
Release Date:	April 2010
Varietals:	78% Sauvignon Blanc, 15% Sémillon, 7% Viognier
Alcohol:	14.4%

CADE Estate “Oakville” Vineyard Notes

In 2004 we made the decision to replant 5 acres of our McWilliams Oakville Estate to Sauvignon Blanc and have the fruit become the backbone for CADE Sauvignon Blanc. In 2005 we planted three clones of Sauvignon Blanc (#1, #6 and Musqué), Sémillon and Viognier. We were so impressed with the quality of fruit coming off of this vineyard that we decided we would make a small lot of Estate Sauvignon Blanc.

FERMENTATION

The 2009 Estate Sauvignon Blanc was 100% wild yeast fermented in 60 gallon burgundy barrels at constant 55° F.

ÉLEVAGE

The wine received 11 months of barrel aging on its primary lees, with bâtonnage (lees stirring) occurring bi-weekly during the first six months. Malolactic fermentation was inhibited. One month before bottling the wine was racked off lees and lightly fined.

COOPERAGE

Francois Feres, Seguin Moreau (28% new 72% once fills)

BOTTLING

Wine was bottled in September of 2010

OUR THOUGHTS

We rate the 2009 Estate Sauvignon Blanc an 11 on the hedonism scale! It presents a stunning array of aromas on the nose; lychee, apricot, pineapple, apple cobbler and hints of cut grass. The palate unfolds with flavors of pineapple, mandarin, lemon curd and hints of vanilla bean. While this wine is drinking wonderfully now we feel that with the addition of the 15% Sémillon that it will continue to develop over the next 5-7 year.