



## 2009 CADE Sauvignon Blanc Napa Valley

Production:	6,700 cases
Release Price:	\$26/bottle
Release Date:	April 2011
Varietals:	93% Sauvignon Blanc, 6% Sémillon, 1% Viognier
Alcohol:	13.8%

### Vineyard Notes

In 2009 we worked with 11 small growers (8 for Sauvignon Blanc, 2 for Sémillon and, 1 for Viognier). Over 53% of the fruit came from the Oakville AVA, 18% from the Rutherford AVA, 15% from the Oak Knoll AVA, 10% from the Yountville AVA, and 4% from Napa Valley AVA. The harvest for our Sauvignon Blanc started on August 19th and finished on September 7th. Average Brix at harvest was 22.7, pH 3.23 and titratable acidity 0.72 g/100ml

### FERMENTATION

Fermentation was carried out in a combination of stainless steel tanks (34%), stainless steel drums (37%), French Chateau barrels (25%) and the balance (4%) was fermented in concrete eggs. Three strains of yeast were used on the stainless-fermented portion while 80% of the barrel ferments were inoculated and 20% were allowed to ferment with native yeasts. Fermentation lasted for an average of 32 days at 53° F. Malolactic fermentation was inhibited

### ÉLEVAGE

While the stainless steel tank was racked off of its lees the stainless steel barrels, oak barrel ferments and concrete eggs were allowed to rest on their lees with bâtonnage (lees stirring) occurring twice a month until February when all three lots were blended together in preparation for bottling.

### BOTTLING

Bottled March 12-14, 2010

### OUR THOUGHTS

The 2009 CADE Sauvignon Blanc is alive with vibrant, fresh acidity and perfectly balanced rich fruit characteristics. Wonderful aromas of spearmint, guava, kiwi, gooseberry and snow peas are followed on the palate with flavors of concentrated lemon/lime mix, fig and guava. The lees contact gives the wine a nice mouth feel and texture. We feel that the addition 26% fruit from our Estate vineyard in Oakville has lent a nice complexity and depth of flavors to this wine.