



2007 CADE Cabernet Sauvignon Howell Mountain

Production: 2,958 cases
Release Date: June 2010
Varietals: 98% Cabernet Sauvignon, 2% Merlot
Alcohol: 14.8%

CADE Estate Vineyard Notes

The CADE Cabernet Sauvignon Howell Mountain is sourced from five small growers on Howell Mountain: CADE Estate Vineyards, Ink Grade Vineyards, Outpost Vineyards, True and Pestoni Vineyards. The 2007 harvest on Howell Mountain began on September 12th and lasted through October 26th.

FERMENTATION

Cabernet Sauvignon: Was cold-soaked on the 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 and allowed the malolactic fermentation to occur in barrel.

ÉLEVAGE

The wine received 19 months aging in 100% French oak barrels, 85% new. Bâtonnage (lees stirring) took place periodically during the first three months. The wine was racked a total of three times.

COOPERAGE

Sylvain, Taransaud, Séguin Moreau, Sylvain, Nadalié and Saury.

BOTTLING

Wine was bottled in June 29th of 2009

OUR THOUGHTS

We feel the 2007 CADE Howell Mountain Cabernet Sauvignon is a powerful wine and a true representation of Howell Mountain *terroir*. Aromas of baked plums, cassis, black olive and smoke jump from the glass, with secondary aromas of soy, vanilla, black cherry and cola nut developing with aeration. On the palate, the dense flavors of black cherry, cocoa powder, black olive and sage are followed by tightly wound tannins that will allow the wine to age gracefully for the next 5-10 years.