



2008 CADE Cabernet Sauvignon Howell Mountain

Release Date: September 2011
Varietals: 96% Cabernet Sauvignon, 4% Merlot
Alcohol: 15.2%

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 Eagle Summit Vineyards. The 2008 harvest on Howell Mountain began on September 15th and lasted through October 31st.

A spring frosts knocked down tonnages in all of our Howell Mountain blocks but did not affect quality. A warm summer was followed by a magnificent fall. Not one drop of rain fell until the first week November. While the valley floor experienced huge fluctuations in temperature, every day on Howell Mountain, in October, was 85-90 degrees. This allowed for perfect maturation of Cabernet Sauvignon resulting in a spectacular vintage.

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, 80% new and 20% once filled. Bâtonnage (lees stirring) took place periodically during the first three months. The wine was racked a total of four times.

COOPERAGE

Sylvain, Taransaud, Séguin Moreau, Nadalié and Saury.

BOTTLING

Wine was bottled in August 9th, of 2010

OUR THOUGHTS

We feel the 2008 CADE Howell Mountain Cabernet Sauvignon is a powerful wine and a true representation of Howell Mountain *terroir*. Aromas of black fruit, cassis, black olive and smoke rise from the glass, with secondary savory aromas, vanilla, black cherry and cola nut developing with aeration. On the palate, the dense flavors of black cherry, baker's chocolate, black olive and dried herbs are followed by structured tannins and acidity that will allow the wine to age gracefully for the next 5-10 years.