



2015 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA VALLEY

Production: 150 Barrels
Varietals: 91% Cabernet Sauvignon
6% Petit Verdot
3% Merlot
Alcohol: 15.2%

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from four estate vineyards on Howell Mountain, including the CADE Estate Vineyard, Ink Grade Vineyard, Cold Springs, and Eagle Summit. The warm, dry and exceptionally low-yielding 2015 vintage started on September 11th with fruit from the Ink Grade Vineyard and finished on October 5th with fruit from Eagle Summit - marking the earliest end to our harvest on record.

FERMENTATION

The majority of the fermentations went through a short maceration time between 8 and 11 days and hot fermentation temperatures, peaking at 92°F. A small portion of the blend was fermented in 500L new French oak puncheons. The must was pressed off at about 5° Brix and fermentation was allowed to finish in tank or barrel.

ÉLEVAGE

The wine received 19 months barrel aging in 100% French oak (76% new). Malolactic fermentation occurred in barrel immediately after primary fermentation. The wine was racked quarterly once malolactic fermentation was complete.

COOPERAGE

We use several different coopers for the Estate Howell Mountain Cabernet Sauvignon including Taransaud, Sylvain, Nadalie, Darnajou, Seguin Moreau, Bel Air, Doreau, Mercurey, D'Aquitaine, Cavin, Atelier, Mercier, Tonnellerie O, Ana Selection, Quintessence, Orion, Allary, Jarnac, Ermitage and Dargaud et Jaegle.

BOTTLING

Wine was bottled June 6th through 9th, 2017

OUR THOUGHTS

Aromas of boysenberry jam, blueberry compote, wild lavender, chocolate covered cherries, roasted coffee, rose petals ripple through your senses with a kiss of graham crackers and toast marshmallow. Velvety on the palate with a satin mouthfeel with bold skyscraper tannins. The finishing flavors are echoes of the initial aromas, with warm cherry pie, cran-raspberry jam, coco nibs, toasted cinnamon, fresh strawberry and raspberry coulis.

94
points

