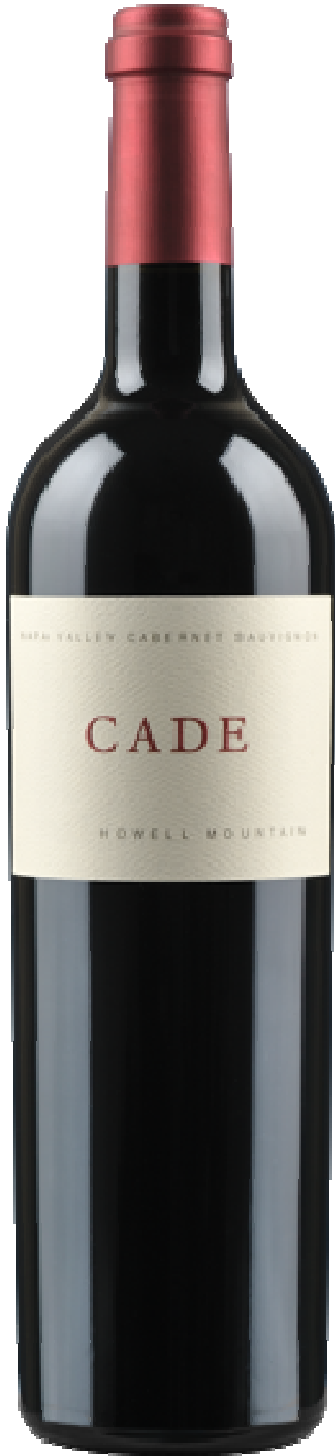




2009 CADE Cabernet Sauvignon Howell Mountain



Release Date: September 2012
Varietals: 96% Cabernet Sauvignon, 4% Merlot
Alcohol: 15.2%

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 2009 harvest on Howell Mountain began on October 11th and lasted through October 30st.

The 2009 vintage was a challenging one on Howell Mountain but the decision to thin heavily in our estate vineyards as well as our grower's vineyards paid huge dividends in October when the small crop achieved physiological/phenolic ripeness.

FERMENTATION

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 July 12-13th, of 2011

OUR THOUGHTS

The cooler 2009 vintage gave us a higher acidity on Howell Mountain and that in turn gives the wine a wonderful freshness. On the palette, flavors of chocolate, mint, currant, and vanilla bean are revealed. The tannins are firm but not obtrusive and the wine can easily age for the next 6-9 years.