



## 2009 CADE Estate Cabernet Sauvignon Howell Mountain

Production:	33 barrels
Release Date:	April 2012
Varietals:	100% Cabernet Sauvignon
Alcohol:	15.2%

### CADE ESTATE VINEYARD NOTES

The CADE Estate is situated on a 54 acre property with 21 acres planted to vines with an ideal southwest facing exposure. Located in the heart of Howell Mountain, the CADE Estate vineyard sits at elevations ranging from 1,500 to 1,850 feet and is planted to 19 acres of Cabernet Sauvignon and 2 acres of Merlot.

### FERMENTATION

Two days cold soak at 40° F followed by a 12 - 21 day fermentation at a maximum temperature of 95° F. Only free run was used and malolactic fermentation occurred naturally in barrel.

### ELEVAGE

Aged for 22 months in 100% New French Oak barrels, wine was stirred on lees for the first four months. The wine was raked twice in the first year of aging and again the second year.

### COOPERAGE

Darnajou, Taransaud, Sylvain

### BOTTLING

Bottled on September 21<sup>st</sup>, 2011 without filtration.

### OUR THOUGHTS

While the 2009 vintage was challenging for most due to rainfall in the middle of the harvest season, CADE Estate achieved excellent ripeness through the strategic crop-thinning that took place in June. The estate was afforded extended hang-time that lasted until the end of October. Aromas of graphite, black cherry, chocolate and soy are followed by flavors on the palette of black cherry, cardamom, dark chocolate, and espresso. The wonderful freshness on the finish is the result of an elevated acidity which compliments the deep, round tannins; culminating with a light dusting on the finish.

Antonio Galloni in the December 2011 Issue of *The Wine Advocate*:

“The 2009 Cabernet Sauvignon Estate is a big, rich, seamless wine endowed with gorgeous depth and plushness. Dark red fruit, licorice, spices and menthol are some of the notes that take shape in the glass in this big, powerful Cabernet Sauvignon. A rich, textured finish rounds things out in style. Anticipated maturity: 2014-2024.”

*(94 points)*

