



2011 CADE Estate Cabernet Sauvignon, Howell Mountain

Production: 43 barrels
Release Date: April 2014
Varietals: 100% Cabernet Sauvignon
Alcohol: 14.3%



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

The juice was fermented in a combination of stainless steel tanks 95% and 500L new French oak puncheons 5%. Fermentation was hot and fast with temperatures reaching a maximum of 95°F and the juice macerating on the skins/seeds for 6-10 days.

ELEVAGE

The wine was aged for 19 months in 100% New French Oak barrels. Only free run wine was used in the blend, no press fractions were selected. Racking occurred immediately after the completion of malolactic fermentation, then on a quarterly basis until bottling.

COOPERAGE

Darnajou, Taransaud, Sylvain, Nadalie, Ermitage, Seguin Moreau, and Dargaud et Jaegle.

BOTTLING

Bottled on July 9th, 2013

OUR THOUGHTS

The 2011 growing season was cool and the latest on record for CADE. Following some unseasonable rain in October, the fruit from our Estate sitting at 1800 feet in elevation actually had a chance to dry out and gain ripeness. The wines are a bit lower in alcohol but still have the classic Howell Mountain tannins and bright red and black fruit. The 2011 CADE Estate Cabernet is a powerful and dynamic wine with all of the bright, savory and floral notes typical of the year. Our Estate Cab is done in an approachable Howell Mountain style, with subdued tannins and terrific overall balance.

93 Points

Antonio Galloni
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