



2011 CADE Howell Mountain Cabernet Sauvignon

Production:	215 Barrels
Varietals:	93% Cabernet Sauvignon 7% Merlot
Alcohol:	14.5%

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from five vineyards on Howell Mountain, including the CADE Estate Vineyard, Ink Grade Vineyard, Outpost Vineyard, True Vineyard, and Eagle Summit. The cooler 2011 vintage started on October 3rd, with fruit from the Ink Grade Vineyard and finished on November 2nd, the latest harvest on record for CADE.

FERMENTATION

The majority of the fermentations, about 85% went through a short maceration time between 6-10 days and hot fermentation temperatures, peaking at 95°F. The other 15% of the fruit was fermented in new 225L French oak barrels. We popped the heads off the new barrels and fermented the fruit for 10-15 days to aid in color and tannin stability.

ÉLEVAGE

Only the free run wine was used for the blend. No press fractions were blended in. The wine received 20 months barrel aging in 100% French Oak (87% 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 Howell Mountain Cabernet Sauvignon including Taransaud, Sylvain, Nadalie, Darnajou, Ana Selection, Bousset, Ermitage, and Dargaud et Jaegle. Of these coopers we are sourcing the oak from several different forests including Allier, Tronçais, and the Center of France.

BOTTLING

Wine was bottled July 10th, 2013

OUR THOUGHTS

The wine has aromas of raspberry, dried cranberry, cherry cola, berry compote, and fruit leather with cinnamon, clove, graham cracker, and slight tobacco from the oak. The wine is rich and dense with large, balanced tannins. The palate has flavors of pomegranate, rhubarb, piecrust, allspice, and fresh red fruits. It is a great representation of what can be made from Howell Mountain fruit.