



2012 CADE Reserve Cabernet Sauvignon, Howell Mountain

Production: 56 barrels
Release Date: April 2015
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

The juice was fermented in a combination of stainless steel tanks 90%, and 500L new French oak puncheons 10%. Fermentation was hot and fast with temperatures reaching a maximum of 90°F and the juice macerating on the skins/seeds for 10-14 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, and Dargaud et Jaegle.

BOTTLING

Bottled on July 11th, 2014

OUR THOUGHTS

The 2012 growing season on Howell Mountain was more than ideal. We had a long warm growing season that allowed the fruit to reach maturity in flavor and phenolic ripeness. Thus the resulting wine is rich, dense, and full of intense fruit flavors. The wine has aromas of coffee, boysenberry, graham cracker, and black cherries. In the palate are flavors of cream de cassis, milk chocolate, toasted marsh mellow, blueberry pie, and dark fruits. The richness and density in the palate along with the balance in structure and tannin are the attributes, which we look for in our Reserve offering. It is the best of Howell Mountain and our Estate.



98 Points

