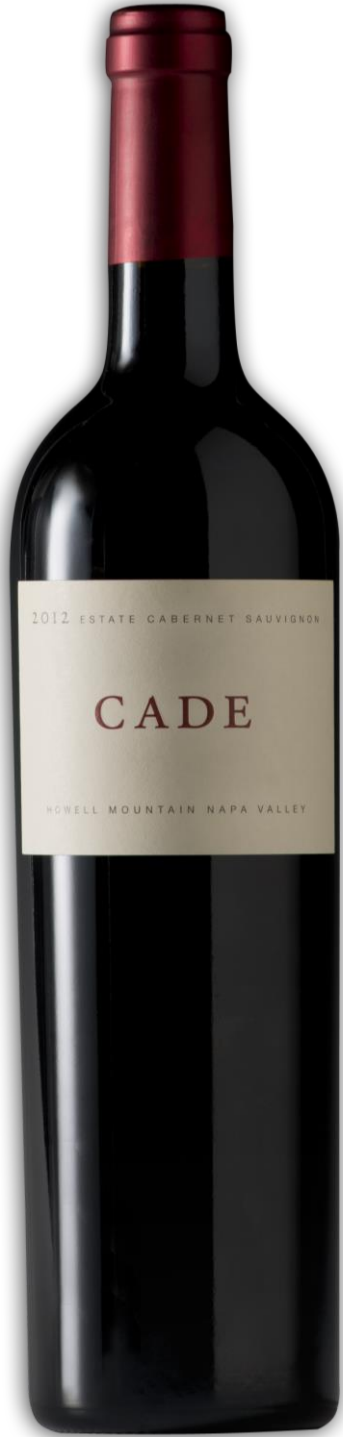




2012 CADE Estate Howell Mountain Cabernet Sauvignon

Production: 231 Barrels
Varietals: 93% Cabernet Sauvignon
7% Merlot
Alcohol: 15.2%



VINEYARD NOTES

The CADE Estate Cabernet Sauvignon is crafted from our estate vineyards on Howell Mountain ranging from 1600 to 2200 feet in elevation. The extraordinary 2012 harvest began on September 27th and finished on October 27th.

FERMENTATION

The majority of the fermentations, about 85% went through a short maceration time between 9-12 days at hot fermentation temperatures, peaking at 90°F. The other 15% of the fruit was fermented in new 225L French oak barrels for 10-15 days to aid in color and tannin stability.

ÉLEVAGE

Using no press fractions, the final blend is comprised solely of free run juice crafted after fermentation. The wine received 20 months barrel aging in 100% French Oak (80% 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 Nadalie, Sylvain, Taransaud, Seguin Moreau, Saury, Orion, Bel Air, Bousset, Ana Selection, Demptos, Dargaud et Jaegle, Darnajou, Ermitage.

BOTTLING

Wine was bottled June 13th, 2014

OUR THOUGHTS

Our Estate Howell Mountain Cabernet Sauvignon dazzles with its opulent, brambly blue and blackberry layers, balanced by dark chocolate and an incredibly welcoming personality. This gorgeous wine is unusually open, resonant and richly layered. Hints of smoke, tar, licorice and minerality add complexity to the intense dark fruit. "This is a wine I want to drink, not merely taste", says winemaker Danielle Cyrot. All the elements come together in an effortless, inviting wine loaded with layers of intrigue.