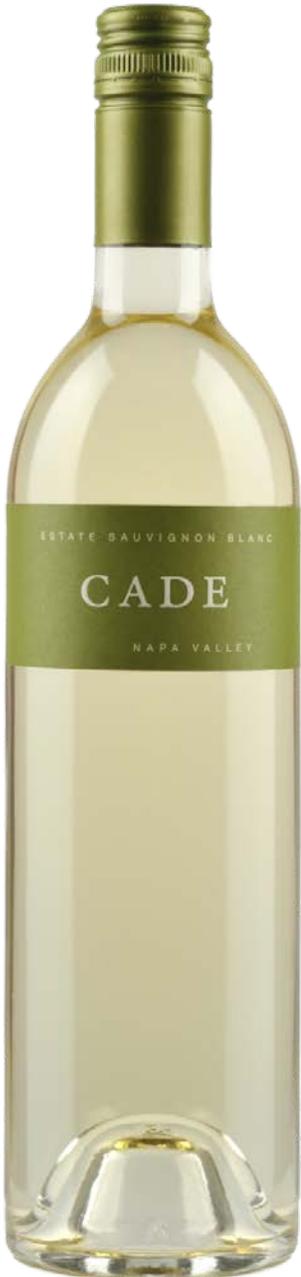




CADE SAUVIGNON BLANC 2016 OAKVILLE NAPA VALLEY



Production:	507 cases
Release Date:	April 2018
Varietals:	45% Sauvignon Blanc Musqué Clone 37% Sauvignon Blanc 10% Viognier 8% Semillon
Alcohol:	14.3%

VINEYARD NOTES

The 2016 vintage from our Estate in Oakville was harvested between August 26th and September 8th, about average for the Estate. Yields in 2016 were also average but this vineyard continues to produce some of the most intensely flavored Sauvignon Blanc that we have ever worked with. We also found the Sauvignon Musqué to be equally stunning in 2016 with great floral intensity and viscosity. Hence it's dominance in the blend.

FERMENTATION & ELEVAGE

The juice was fermented in a combination of 5% new French Oak barrels, 5% from 1 year old barrels, 36% in concrete eggs, and the balance in stainless steel drums. We have 5 concrete eggs specifically for the 5 varieties/clones planted on the Estate. All five concrete eggs were incorporated into this blend. In addition, the Sauvignon Musqué was fermented in stainless steel drums and the Clone 1 Sauvignon Blanc in barrel. This combination of French oak and concrete give the wine a purity of aroma along with a textural viscosity in the palate. The wine was aged sur lie for 6 months. Malolactic fermentation was blocked.

BOTTLING

The wine was bottled in July of 2017.

OUR THOUGHTS

The wine has aromas of lemon zest, peaches, citrus, grapefruit, orange blossom and white flowers. The flinty minerality and racy acidity persist on the palate. The wine has flavors of pear, green apple, lemon grass, yogurt, lemon curd, and graham cracker. Fermenting in the stainless steel drums as well as the concrete preserves the purity of aroma and vibrant acidity in the wine. The touch of oak brings in some mid palate density as well as a hint of toasted almond and lemon cream pie.