



CADE

2017 CADE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

PRODUCTION: 7,503 cases
VARIETALS: 94% Sauvignon Blanc
3% Sauvignon Musqué
2% Sémillon
1% Viognier
ALCOHOL: 14.0%

VINEYARD NOTES

In 2017, 26% of the fruit came from our Estate vineyard in the Oakville and 7% from the CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard in Oak Knoll (27%), Berggruen in St. Helena (22%), Juliana Vineyard in Pope Valley (17%).

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless steel tanks and drums (70%), new French oak barrels (11%), neutral French Oak barrels (16%), with the balance fermented in concrete eggs (2.8%). Ten different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 56.0o F with no malolactic fermentation occurring. The wine aged in Stainless steel tanks and barrels for 5 months. The barrels and stainless steel drums were aged sur lies with out stirring the lees.

BOTTLING

Bottled March 5th-7th, 2018

OUR THOUGHTS

Our 2017 Napa Valley Sauvignon Blanc has aromas of lemon, lime, grapefruit, honeydew melon, orange peel, and white flowers. In the palate, there are more vibrant citrus, melon, honeysuckle flavors followed by a crisp acidity and touch of minerality. The Semillon and Viognier in the blend add another layer of complexity to the wine with flavors of kiwi and lemon cream pie. By fermenting the wine in stainless steel, French oak, and concrete, we are also building layers of complexity in the wine. The barrel fermentations add texture, density, and viscosity to the mid palate of the wine. The concrete adds a touch of flint and minerality to the finish of the wine as well as adding some mid palate richness. The stainless steel fermentations preserve the natural Sauvignon Blanc aromatics and the vibrant acidity and crispness.

