



CADE

2017 CADE ESTATE SAUVIGNON BLANC, OAKVILLE, NAPA VALLEY

PRODUCTION: 506 cases
VARIETALS: 48% Sauvignon Blanc Musqué Clone
43% Sauvignon Blanc
6% Viognier
3% Sémillon
ALCOHOL: 14.3%

VINEYARD NOTES

The 2017 vintage from our Estate in Oakville was harvested between August 30th and September 11th, about average for the Estate. Yields in 2017 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 2017 with great floral intensity and viscosity. Hence it makes up most of the blend.

FERMENTATION & AGING

The juice was fermented in a combination of 14% new French Oak barrels, 29% 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, then racked and blended in January. The blended wine was then placed back in stainless steel to finish maturation before bottling. Malolactic fermentation was blocked.

BOTTLING

The wine was bottled in July of 2018

OUR THOUGHTS

The wine has aromas of pear, green apple, honeydew melon, honeysuckle, white flowers, orange blossom, pineapple, lemon grass, and yuzu. In the palate are flavors of grapefruit, orange peel, lemon curd, toasted almonds, cantaloupe, and lemon zest. The wine finishes with a vibrant acidity, minerality, and creamy finish, which represents the concrete egg fermentation as well as the barrel fermentation. Both add a texture and weight to the palate which makes this a complex and layered Sauvignon Blanc.

