



2016 CADE RESERVE CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA VALLEY

PRODUCTION: 58 barrels
VARIETALS: 92% Cabernet Sauvignon
7% Petit Verdot
1% Malbec
ALCOHOL: 15.3%

CADE RESERVE 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 Reserve vineyard sits at elevations ranging from 1,500 to 1,850 feet and is planted to 19 acres of Cabernet Sauvignon and 1 acre of Malbec and 1 acre of Petit Verdot. The 2016 vintage also features fruit from our newly acquired 82 acre property on Howell Mountain, 13th Vineyard.

FERMENTATION

The fruit was hand picked, destemmed/whole berry, hand sorted, and pumped into small stainless steel fermentation tanks. The must was kept at 50°F for a two day cold soak. Fermentation was hot and fast with temperatures reaching a maximum of 92°F and the juice macerating on the skins/seeds for 8-10 days.

ELEVAGE

The wine was aged for 20 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, Sylvain, Orion, Ermitage, Atelier, and Dargaud et Jaegle.

BOTTLING

Bottled on July 13th, 2018

OUR THOUGHTS

The wine starts out with aromas of blackberry, boysenberry, chocolate covered raspberry, currant, holiday baking spices, and coco nibs. In the palate are flavors of black fruits, chocolate truffles, cinnamon, caramel, cherry cola, and baked blueberries. The velvety tannins and mouth coating texture of this wine make it an exceptional example of what Howell Mountain can offer. This wine will keep delivering for years to come.

