



CADE

2018 CADE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

PRODUCTION: 7,845 cases

VARIETALS: 94% Sauvignon Blanc
3% Sauvignon Musqué
2% Sémillon
1% Viognier

ALCOHOL: 14.2%

VINEYARD NOTES

In 2018, 21% of the fruit came from our Estate vineyard in the Oakville and 21% from the CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard in Oak Knoll (19%), Berggruen in St. Helena (16%), Juliana Vineyard in Pope Valley (23%).

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless steel tanks and drums (68%), new French oak barrels (10%), neutral French Oak barrels (22%), with the balance fermented in concrete eggs (1%). Twelve different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 56.0 degrees 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 February 25th-28th , 2019

OUR THOUGHTS

Our 2018 Napa Valley Sauvignon Blanc has aromas of orange blossom, pineapple, grapefruit, lemon, lime, yellow apple, and stone fruits. On the palate are notes of tangerine, white peach, lychee, citrus, banana, lemon zest, and grapefruit. The wine has a vibrant acidity, minerality, and a touch of creaminess on the finish. By fermenting the wine in stainless steel, French oak, and concrete, we are 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 as well as adding some mid-palate richness. The stainless steel fermentations preserve the natural Sauvignon Blanc aromatics and the vibrant acidity and crispness.

