



CADE RESERVE CABERNET SAUVIGNON 2017 HOWELL MOUNTAIN

Production: 56 barrels
Release Date: April 2020
Varietals: 94% Cabernet Sauvignon, 5% Malbec,
1% Petit Verdot
Alcohol: 15.6%

CADE RESERVE VINEYARD NOTES

The CADE Estate is situated on a 54 acre property with 21 acres planted to vines. Located in the heart of Howell Mountain, our CADE Reserve vineyards sit at elevations ranging from 1,500 to 1,850 feet and is planted Cabernet Sauvignon, Malbec, and Petit Verdot. The 2017 vintage also features fruit from our newly acquired 82 acre property on Howell Mountain, 13th Vineyard. Fruit was harvested from September 28th through October 25th.

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 5-7 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, Mercurey, Quintessence, Mercier, Cavin, Seguin Moreau, and Tonnellerie O.

BOTTLING

Bottled on July 30th, 2019

OUR THOUGHTS

The 2017 Reserve Cabernet Sauvignon has amazing aromas of boysenberry jam, black cherry, milk chocolate, roasted coffee, rose petal, and brown spices. In the palate are flavors of raspberry, cherry cola, dark chocolate, caramel, vanilla, black pepper, and raspberry. The texture of this wine is exceptionally silky for Howell Mountain. The intensity and persistence of this wine in the palate showcases the beauty and structure of our hillside vineyards.



JEB DUNNUCK
98 Points