



2018 CADE ESTATE SAUVIGNON BLANC, OAKVILLE, NAPA VALLEY

PRODUCTION: 742 Cases
RELEASE DATE: April 2020
VARIETALS: 51% Sauvignon Blanc Musqué Clone
40% Sauvignon Blanc
4% Malbec
1% Semillon
ALCOHOL: 14.3%

VINEYARD NOTES

The 2018 vintage from our Estate in Oakville was harvested between September 7th and September 19th, about average for the Estate. Yields in 2018 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 & ÉLEVAGE

The juice was fermented in a combination of 15% new French Oak barrels, 38% 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 2019.

OUR THOUGHTS

The wine has aromas of honeydew melon, honeysuckle, orange blossom, white peach, banana cream pie, vanilla, white flowers, lemon, lime, and yellow apple. In the palate are flavors of lemon meringue, orange rind, pineapple, grapefruit, nectarine, stone fruits, yogurt, and cream soda. The combination of concrete and French Oak barrels gives this wine a depth of flavor and texture that are unique while still maintaining a vibrancy and freshness that is desired in Sauvignon Blanc.