



2019 CADE SAUVIGNON BLANC, NAPA VALLEY

PRODUCTION: 8325 cases
RELEASE DATE: April 2020
VARIETALS: 99% Sauvignon Blanc
1% Sémillon
ALCOHOL: 14.2%

VINEYARD NOTES

In 2019, 18% of the fruit came from our Estate vineyard in Oakville and 13% from the CADE 13th Vineyard on Howell Mountain. We also worked with five other properties: Stanley Vineyard and Shroff in Oak Knoll (20%), Berggruen in St. Helena (26%), Juliana Vineyard in Pope Valley (16%), and Trailside in Rutherford (7%). The grapes were harvested from August 23rd through September 20th, 2019.

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless-steel tanks and drums (68%), new French oak barrels (9%), and neutral French Oak barrels (25%). 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° 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 March 2nd-5th, 2020

OUR THOUGHTS

Our 2019 has aromas of pineapple, tangerine, honeydew melon, yellow apple, peach blossom, lime, white flowers, and cantaloupe. The wine has flavors of pear, lemon, lime zest, orange peel, cream soda, toasted nuts, citrus, lemon meringue, and grapefruit. There is a touch of minerality in the palate, but the wine has a mid palate that is rounded and a touch creamy, but it finishes with a tangy citrus like acidity. The barrel fermentations add texture, density, and viscosity to the mid palate of the wine. The stainless-steel fermentations preserve the natural Sauvignon Blanc aromatics and the acidity and crispness of the wine. Sourcing the fruit from six different sub appellations of Napa Valley brings a huge level of diverse flavors and aromas to this wine. Sauvignon blanc from Pope Valley and Howell Mountain have more tropical fruit flavors, while fruit from Oakville and Oak Knoll have flavors of grapefruit, citrus, and green apple. The grapes we brought in from St. Helena and Rutherford tend to bring the yellow apple, lemon meringue, and cantaloupe aromas and flavors to the final blend.