



2018 CADE ESTATE CABERNET SAUVIGNON HOWELL MOUNTAIN

PRODUCTION: 747 Barrels

VARIETALS: 87% Cabernet Sauvignon
6% Malbec
4% Merlot
3% Petit Verdot

ALCOHOL: 15.6%

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from five vineyards on Howell Mountain, including the CADE Estate Vineyard, 13th Vineyard, Ink Grade Vineyard, Cold Springs, and Eagle Summit. The bountiful 2018 vintage started on September 26th, with fruit from the Ink Grade Vineyard and finished on November 9th with fruit from 13th Vineyard.

FERMENTATION

The majority of the fermentations went through a very short maceration time between 4 and 6 days and hot fermentation temperatures, peaking at 92°F. The must was pressed off at between 20°-12° Brix and fermentation was allowed to finish in tank or barrel. The resulting wines have amazing color and big intensity.

ÉLEVAGE

The wine received 19 months barrel aging in 100% French oak from more than 20 Coopers (67% new). Malolactic fermentation occurred in barrel immediately after primary fermentation. The wine was racked quarterly once malolactic fermentation was complete.

BOTTLING

Wine was bottled June 12th-22nd, 2020

OUR THOUGHTS

The resulting wine is fantastic with aromas of clove, cranberry, raspberry, coffee, cinnamon, black pepper, and coco nibs. Gloriously pure notes of boysenberry, graphite, blackberry, coffee and dark chocolate soar from the glass and cascade over the palate. The wine is full-bodied, with an opulent, velvety texture, pure, rich with firm tannins and bold structure that is classic Howell Mountain.

95 POINTS
JEB DUNNUCK

"A full-bodied beauty revealing a rounded, sexy texture, polished tannins, and a great finish." -Jeb Dunnuck