



## 2021 CADE SAUVIGNON BLANC, NAPA VALLEY

PRODUCTION 5,860 cases  
RELEASE DATE April 2022  
ALCOHOL 14.2%

VARIETALS 84% Sauvignon Blanc  
12% Sauvignon Blanc Musqué  
2% Sémillon  
1% Viogner

### VINEYARD NOTES

In 2021, 28% of the fruit came from our Estate vineyard in Oakville and 18% from the CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard (24%), Berggruen in St. Helena (20%), and Juliana Vineyard in Pope Valley (10%). The grapes were harvested from August 6th through September 9th, 2021.

### FERMENTATION & AGING

Fermentation was carried out in a combination of stainless-steel tanks and drums (87%) and new French oak barrels (9%). Ten different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 56.0o 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 without stirring the lees.

### BOTTLING

Bottled March 1st-2nd, 2022

### OUR THOUGHTS

Our 2021 Sauvignon Blanc has aromas of guava, green apple, lemon, lime, white peach, lemon grass, green melon, and orange blossom. In the palate are flavors of citrus, banana, Meyer lemon, pineapple, mango, lemon meringue, cantaloupe, and grapefruit. The wine finishes with a bright acidity, a touch of minerality, and a nice creamy mid palate texture. Sourcing Sauvignon Blanc fruit from all over Napa Valley gives the wine great complexity in aroma and flavor. Fermenting the juice in stainless steel preserves the wonderful, varied fruits of the Sauvignon Blanc grape. The small portion of juice that is fermented in new French oak barrels gives the wine a bit of texture and creaminess which helps balance the natural bright acidity of the grape. The addition of Semillon brings acidity, minerality, and a touch of lemon grass to the wine. The Viogner adds the orange blossom, cantaloupe, and viscosity to the wine.