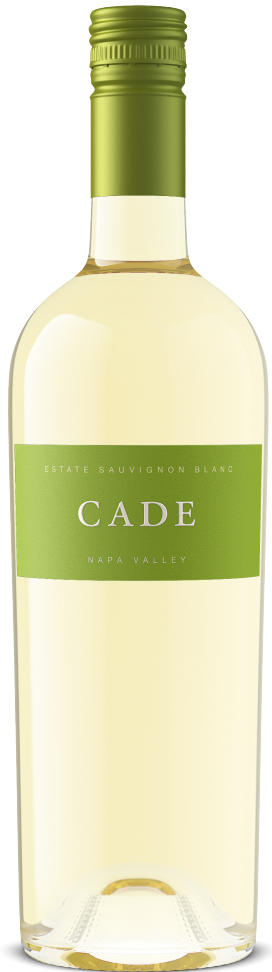


2020 CADE ESTATE SAUVIGNON BLANC, OAKVILLE



VARIETALS

43% Sauvignon Blanc Musqué Clone
42% Sauvignon Blanc
14% Sémillon
1% Viognier



ALCOHOL

14.3%



PRODUCTION

719 cases



BOTTLED

July 2021



CADE

WINEMAKER

Danielle Cyrot

AVA

Oakville

VINEYARD NOTES

The 2020 vintage from our Estate in Oakville was harvested between August 24th and September 8th, about average for the Estate. Yields in 2020 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 2020 with great floral notes. The Sémillon and Viognier add great complexity to the aromas and flavors of the overall wine.

FERMENTATION & ÉLEVAGE

The juice was fermented in a combination of 23% new French Oak barrels, 30% 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.

IMPRESSIONS

The wine has aromas of white peaches, white flowers, honeysuckle, pineapple, grapefruit, cara cara orange, lemon blossom, and green apple. In the palate are flavors of green melon, key lime, citrus, banana peel, toasted almond, and lemon custard. The wine has a crisp, clean, finish but a lush, rounded texture as well. The wine finishes with flavors of passion fruit, leechée, crushed rocks, and lemon meringue. We think this is a stunning example of Sauvignon Blanc from the heart of Napa Valley, Oakville.