



diversity makes the difference

- We use fruit from vineyards across Napa Valley, offering layers of flavors: classic grapefruit and lemon from Oak Knoll, green apple and melon from St. Helena, and peach, lemon curd, and pear from the warmer, northern vineyards.
- Stainless-steel vessels preserve the fresh aromatics, acidity, and zest while lightly toasted French oak barrels and concrete egg provide density and viscosity.
- How's it taste? Bright, fresh, and vibrant, just like spring! While Sauvignon Blanc is the core of this wine, the addition of Musqué, Sémillon, and Viognier adds a lot of floral notes and viscosity to this vintage.
- Warning: the impeccable attention to detail makes this a wine that can get you into trouble!

2023 CADE
SAUVIGNON BLANC
NAPA VALLEY