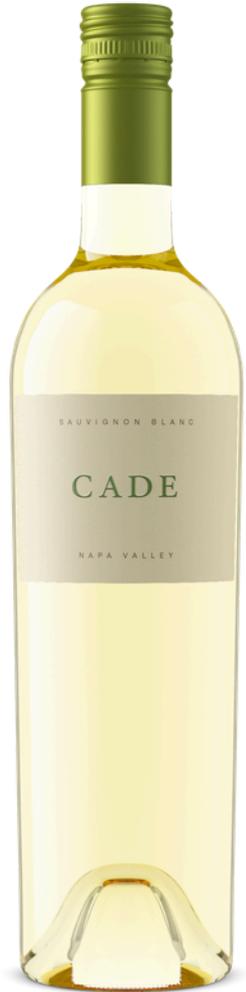


2025 CADE SAUVIGNON BLANC, NAPA VALLEY



VARIETALS

86% Sauvignon Blanc
12% Sauvignon Musqué
1% Viognier
1% Sémillon



HARVEST DATE

Aug 14-Sep 22, 2025



ALCOHOL

14.1%



PRODUCTION

9,940 cases



CADE

WINEMAKER

Danielle Cyrot

AVA

Napa Valley

VINEYARD NOTES

In 2025, 47% of the fruit came from our estate vineyards: 12% from PlumpJack in Oakville, 15% from 13th Vineyard on Howell Mountain, and 17% from Oso Vineyard in Pope Valley. We also worked with four other properties: Stanley Vineyard in Oak Knoll (21%), Berggruen in St. Helena (15%), Frediani Vineyard in Calistoga (8%), and Heitz Vineyard in Oak Knoll (8%).

VINTAGE NOTES

The 2025 growing season was on the cooler side for most of Napa Valley. With a handful of days above 95°F, a larger-than-average crop, and one of the coolest summers in recent memory, it is a notable oddball vintage. Harvest arrived at about normal, with the first pick coming out of Oso Vineyard in Pope Valley and the last pick from our 13th Vineyard Estate on Howell Mountain.

FERMENTATION

Fermentation was carried out in a combination of stainless-steel tanks and drums (70%), French oak barrels (6% new), and concrete eggs (2%). Eleven different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 58°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.

WINEMAKER IMPRESSIONS

The 2025 has aromas of pear, green apple, crushed white flowers, grapefruit, lemon, lime zest, lemon grass, and mandarin orange. In the palate are flavors of lemon meringue pie, citrus, honeysuckle, melon, and ruby red grapefruit. The wine has a complex, lengthy texture, followed by a beautiful, bright acidity on the finish. The addition of Viognier and Sauvignon Musqué adds a lot of the honeysuckle and floral notes. The concrete eggs and barrel ferments add a creamy texture, giving the wine more complexity and length while still maintaining great freshness and vibrancy.