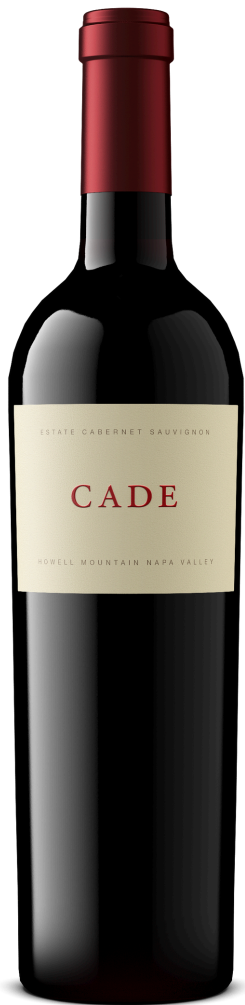


2015 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN



VARIETALS
91% Cabernet Sauvignon
6% Petit Verdot
1% Merlot



HARVEST DATE
Sep 11 – Oct 5, 2015



ALCOHOL
15.2%



PRODUCTION
150 barrels



95 POINTS
Antonio Galloni



WINEMAKER
Danielle Cyrot

AVA
Howell Mountain

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from four vineyards on Howell Mountain, including the CADE Estate Vineyard, Ink Grade Vineyard, Cold Springs, and Eagle Summit. The warm, dry and exceptionally low-yielding 2015 vintage started on September 11th with fruit from Ink Grade Vineyard and finished on October 5th with fruit from Eagle Summit—marking the earliest end to our harvest on record.

FERMENTATION

The majority of the fermentations went through a short maceration time between 8 and 11 days and hot fermentation temperatures, peaking at 92°F. A small portion of the blend was fermented in 500L new French oak puncheons. The must was pressed off at about 5° Brix, and fermentation was allowed to finish in tank or barrel.

ÉLEVAGE

The wine received 19 months barrel aging in 100% French oak (76% new). Malolactic fermentation occurred in barrel immediately after primary fermentation. The wine was racked quarterly once malolactic fermentation was complete.

COOPERAGE

Taransaud, Sylvain, Nadalie, Darnajou, Seguin Moreau, Bel Air, Doreau, Mercurey, D'Aquitaine, Cavin, Atelier, Mercier, Tonnellerie O, Ana Selection, Quintessence, Orion, Allary, Jarnac, Ermitage and Dargaud et Jaegle.

WINEMAKER IMPRESSIONS

Aromas of boysenberry jam, blueberry compote, wild lavender, chocolate-covered cherries, roasted coffee, and rose petals ripple through your senses with a kiss of graham crackers and toasted marshmallow. Velvety on the palate with a satin mouthfeel and bold skyscraper tannins. The finishing flavors echo the initial aromas, with warm cherry pie, cran-raspberry jam, cocoa nibs, toasted cinnamon, fresh strawberry, and raspberry coulis.