

2022 CADE SAUVIGNON BLANC,
Napa Valley



DIVERSITY makes
the **DIFFERENCE**

MULTIPLE VINEYARD SOURCES

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.

MULTIPLE FERMENTERS

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! The addition of Sémillon adds kiwi notes along with a bit of minerality, while a touch of Viognier adds texture to the palate and floral notes on the nose.

WARNING: Impeccable attention to detail makes this a wine that can get you into trouble!

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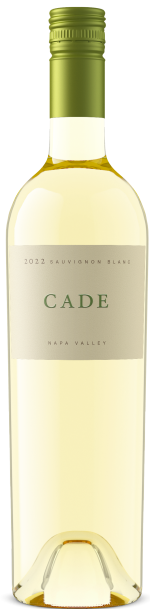
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