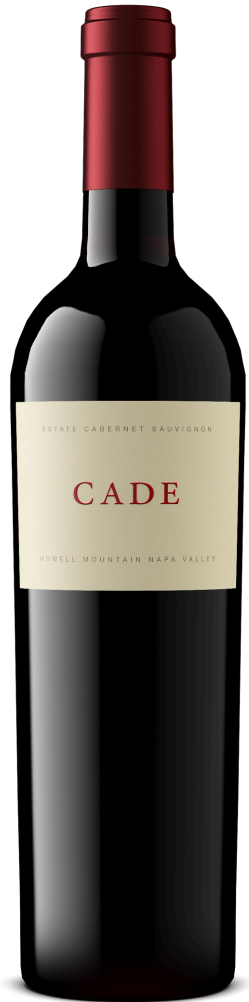


2022 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN



VARIETALS

94% Cabernet Sauvignon
4% Petit Verdot
1% Malbec
1% Merlot



ALCOHOL

15.1%



PRODUCTION

356 barrels



94 POINTS

James Suckling



CADE

WINEMAKER

Danielle Cyrot

AVA

Howell Mountain

VINEYARD NOTES

The CADE Estate Cabernet Sauvignon is sourced from four vineyards on Howell Mountain, including our vineyards—CADE Estate and CADE 13th Vineyard—Ink Grade Vineyard, and Cold Springs Vineyard. The 2022 vintage started on September 12 and finished on October 12, 2022.

FERMENTATION

The fruit was handpicked, destemmed/whole berry, hand sorted or optically sorted, and pumped into small stainless steel fermentation tanks. The must was kept at 50°F for a two-day cold soak. Fermentation was hot and fast with temperatures reaching a maximum of 92°F and the juice macerating on the skins/seeds for 6–9 days.

ÉLEVAGE

The wine was aged for 19 months in 82% New French Oak barrels. Malolactic fermentation occurred in barrel immediately after primary fermentation was complete. The wine was racked quarterly once malolactic fermentation finished until bottling.

COOPERAGE

Allary, Atelier, Bernard, Cavin, Darnajou, D'Aquitaine, Doreau, Ermitage, Mercurey, Nadalie, Tonnellerie O, Orion, Quintessence, Sylvain, and Vernou.

WINEMAKER IMPRESSIONS

The 2022 vintage was a very early and warm vintage. A heat dome hit during Labor Day, catapulting sugars and, therefore, harvest. While some blocks fared well through the heat dome, others with rocky soils and low water holding capacity needed to be picked. The benefit of being at elevation in 2022 was that our vineyards did not get as hot as those on the valley floor. We were able to maintain great color and tannin, although slightly lower than average due to the intense heat in September 2022. But Howell Mountain always has more tannin to offer than we need, so having a bit less tannin naturally allowed us to ferment on the skins slightly longer than normal while still giving that classic Howell Mountain structure and mouthfeel.