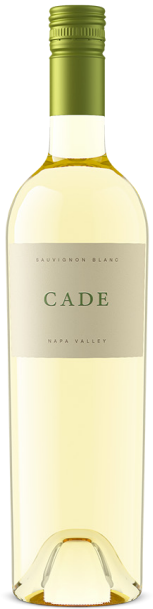


2023 CADE SAUVIGNON BLANC,
Napa Valley



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

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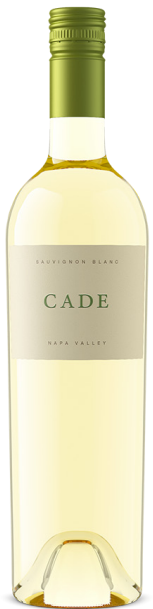
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