

# 2022 13TH VINEYARD RESERVE CABERNET SAUVIGNON, HOWELL MOUNTAIN



## VARIETALS

97% Cabernet Sauvignon  
2% Petit Verdot  
1% Malbec



## ALCOHOL

15.5%



## PRODUCTION

12 barrels



## 97 POINTS

Wine Advocate

13<sup>th</sup> vineyard

## WINEMAKER

Danielle Cyrot

## AVA

Howell Mountain

## VINEYARD NOTES

The 2022 13th Vineyard Reserve Cabernet Sauvignon is from our 82-acre estate vineyard on Howell Mountain, adjacent to CADE Estate. This property was the 13th bonded winery in California, dating back to 1886. The vineyard is planted to 74 acres of Cabernet Sauvignon, 3.5 acres of Malbec, and 1 acre of Petit Verdot. The fruit was harvested between September 12 and October 11, 2022.

## FERMENTATION

The fruit was handpicked, destemmed/whole berry, 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 95°F and the juice macerating on the skins/seeds for 5-7 days.

## ÉLEVAGE

The wine was aged for 20 months in 100% New French Oak barrels. Only free run wine was used in the blend, no press fractions were selected. Racking occurred immediately after the completion of malolactic fermentation, then on a quarterly basis until bottling.

## COOPERAGE

Sylvain Signature Medium Plus, Sylvain Reserve Medium Plus, Quintessence Fleur Medium Plus, and Doreau Sommet Medium Plus.

## 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. Therefore, some blocks used for this blend were picked almost 4 weeks apart from the same vineyard. It shows how diverse the soils, microclimate, and, shall we say, terroir is on our CADE 13th Vineyard estate.