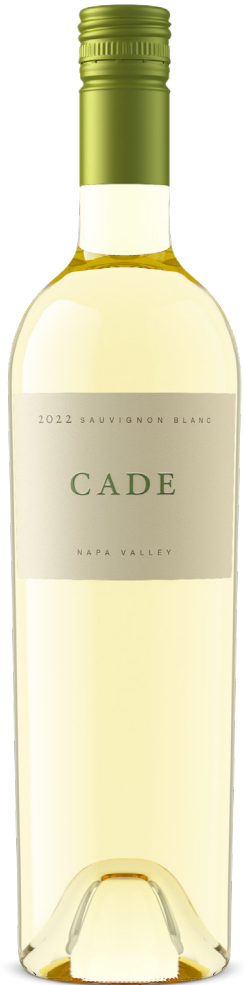


2022 CADE SAUVIGNON BLANC, NAPA VALLEY



VARIETALS

91% Sauvignon Blanc
6% Sauvignon Blanc Musqué
2% Sémillon
1% Viognier



ALCOHOL

14.2%



PRODUCTION

9,412 cases



BOTTLED

February 29–March 2, 2023



WINEMAKER

Danielle Cyrot

AVA

Napa Valley

VINEYARD NOTES

In 2022, 33% of the fruit came from our newly acquired Estate vineyard in Pope Valley called Oso Vineyard, 15% from Oakville at PlumpJack, and 8% from CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard in Oak Knoll (18%), Berggruen in St. Helena (14%), and Juliana Vineyard in Pope Valley (12%). The grapes were harvested from August 17th through September 3rd, 2022.

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless-steel tanks and drums (87%) and French oak barrels (6% new). Eleven different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 56°F with no malolactic fermentation occurring. The wine aged in Stainless steel tanks and barrels for 5 months. The barrels and stainless-steel drums were aged sur lies without stirring the lees.

IMPRESSIONS

Our 2022 Sauvignon Blanc has aromas of green apple, green melon, guava, floral, honeydew melon, lemon, pineapple, ripe pear, and yuzu. In the palate are flavors of lemon curd, key lime pie, grapefruit, lemon zest, and citrus. The wine is bright, fresh, and has a great vibrant acidity on the finish. The addition of the Oso Vineyard has brought out a lot of lemon, apple, and pear flavors which we feel is a great addition to this wine. The 2022 vintage was the largest production of CADE Sauvignon Blanc that we have ever made due to the acquisition of the Oso vineyard. The addition of Sémillon adds some kiwi notes along with a bit of minerality to the wine. The touch of Viognier used adds some textural viscosity to the palate as well as some floral notes in the nose.