

# 2024 CADE ESTATE SAUVIGNON BLANC, OAKVILLE



## VARIETALS

50% Sauvignon Blanc  
42% Sauvignon Musqué  
7% Viognier  
1% Sémillon



## PRODUCTION

776 cases



## ALCOHOL

14.5%



## BOTTLED

April 30, 2025



## WINEMAKER

Danielle Cyrot

## AVA

Oakville, Napa Valley

## VINEYARD NOTES

The 2024 CADE Estate Sauvignon Blanc is from our sister property, PlumpJack Estate, in Oakville. The fruit was harvested from August 21 to September 4, which was a return to normal compared to the 2023 vintage. The fruit from this vineyard is the best Sauvignon Blanc that we work with. It has the most intense flavors and aromas and expresses the best of the varietal, which is why we bottle a small production of this wine. The grapes grow on some of the heaviest soils on the property, but that doesn't stop the vines from producing flavorful grapes. The Viognier and Sémillon were planted to spice up the blend, if you will. And boy does it!

## FERMENTATION

Fermentation was carried out in a combination of stainless steel tanks and drums (62%), concrete eggs (19%), and French oak barrels (19% new). We have 5 concrete eggs, used exclusively for the three Sauvignon Blanc clones (1, 6, Musqué), Viognier, and Sémillon from the Oakville estate. The combination of concrete, stainless steel, and barrel gives the wine a unique and complex texture. Fermentation lasted an average of 20 days at 56°F, with no malolactic fermentation occurring. The wine was aged sur lie for 6 months, then blended together in January. After blending, it was returned to stainless steel drums for another 3 months of aging before bottling.

## WINEMAKER IMPRESSIONS

The 2024 CADE Estate Sauvignon Blanc has aromas of white peach, honeydew melon, green apple, lemon, brioche, and white flowers. On the palate are flavors of lemon, lime, grapefruit, lemongrass, orange, Asian pear, and lemon creamsicle. The wine has a beautiful, bright acidity, a touch of minerality, and a long, lingering finish. The palate finishes with flavors of toasted almond, tangerine, ruby red grapefruit, graham cracker, and orange blossoms.

The Sauvignon Musqué clone really shows its floral side in this wine, and the Viognier adds great texture and length. The splash of Sémillon adds some acidity and notes of Mexican lime.