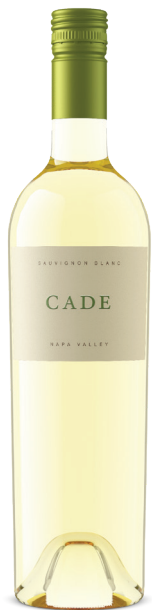


2024 CADE SAUVIGNON BLANC,  
Napa Valley



**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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