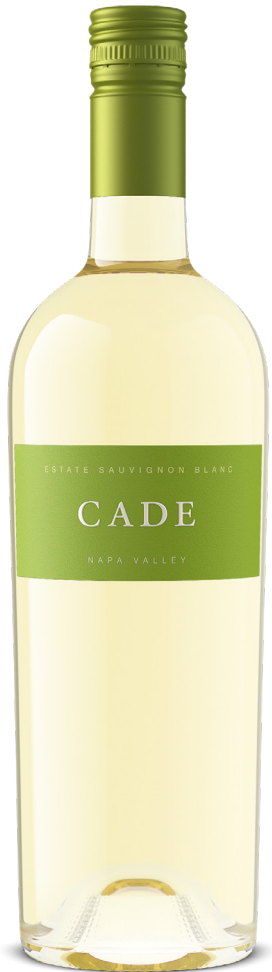


2021 CADE ESTATE SAUVIGNON BLANC, OAKVILLE



VARIETALS

50% Sauvignon Blanc
35% Sauvignon Blanc Musqué
11% Sémillon
4% Viognier



ALCOHOL

14.3%



PRODUCTION

721 cases



BOTTLED

July 2022



WINEMAKER

Danielle Cyrot

AVA

Oakville

VINEYARD NOTES

We harvested the 2021 vintage from PlumpJack Estate in Oakville between August 24th and September 9th—about average for the Estate. Yields in 2021 were low, but this vineyard continues to produce some of the most intensely flavored Sauvignon Blanc we have ever worked with. We also found the Sauvignon Blanc Musqué equally stunning in 2021 with great floral notes. In addition, the Sémillon and Viognier add tremendous complexity to the aromas and flavors of the overall wine.

FERMENTATION & ÉLEVAGE

The juice was fermented in 41% new French Oak barrels, 23% concrete eggs, and the balance in stainless steel drums. We have five concrete eggs specifically for the five varieties/clones planted on the Estate. The Sauvignon Musqué was fermented in stainless steel drums, and the Clone 1 Sauvignon Blanc was in the barrel. This combination of French oak and concrete gives the wine a purity of aroma and textural viscosity on the palate. The wine was aged sur lie for six months, then racked and blended in January. Once blended, the wine was returned to stainless steel and concrete to finish maturation before bottling. Malolactic fermentation was blocked.

WINEMAKER IMPRESSIONS

The wine has aromas of honeysuckle, honeydew melon, cantaloupe, white peach, citrus blossom, and sugarbee apple. On the palate are grapefruit flavors, lemon, yellow apple, kiwi, vanilla wafer, key lime, and pineapple. The wine finishes with bright acidity, banana cream, and minerality. The addition of Viognier and Sémillon brings complexity and depth to the foundation of Sauvignon Blanc.