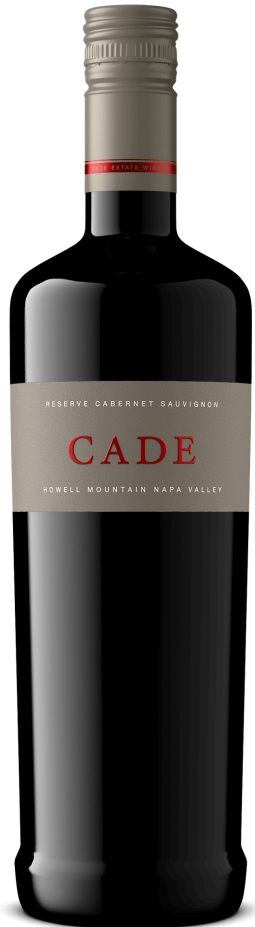


# 2022 CADE RESERVE CABERNET SAUVIGNON, HOWELL MOUNTAIN



## VARIETALS

89% Cabernet Sauvignon  
9% Petit Verdot  
2% Malbec



## ALCOHOL

15.2%



## PRODUCTION

55 barrels



## 96 POINTS

Jeb Dunnuck



## WINEMAKER

Danielle Cyrot

## AVA

Howell Mountain

## VINEYARD NOTES

The CADE Estate is situated on a 54 acre property with 21 acres planted to vines. Located in the heart of Howell Mountain, our CADE Reserve vineyards sit at elevations ranging from 1,500 to 1,850 feet and are planted to Cabernet Sauvignon, Malbec, and Petit Verdot. The 2022 vintage also features fruit from our 82-acre adjacent property on Howell Mountain, CADE 13th Vineyard. Fruit was harvested from September 12 through October 11, 2022.

## FERMENTATION

The fruit was handpicked, destemmed/whole berry, hand 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 92°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

Darnajou, Sylvain, Atelier, Quintessence, and Tonnellerie O.

## 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. The benefit of being at elevation in 2022 was that our vineyards did not get as hot as those on the valley floor. We also cooled down more at night, giving the vines a chance to recuperate and take up much-needed water. Therefore, our estate fruit was able to weather the heat far better than other valley floor vineyards.