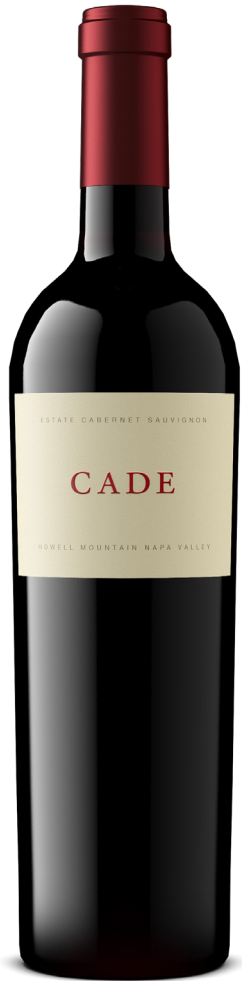


# 2019 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN



## VARIETALS

87% Cabernet Sauvignon  
5% Petit Verdot  
5% Merlot  
3% Malbec



## ALCOHOL

15.6%



## PRODUCTION

579 barrels



## BOTTLED

August 30–September 3, 2021



## 95 POINTS

Antonio Galloni



# CADE

## WINEMAKER

Danielle Cyrot

## AVA

Howell Mountain

## VINEYARD NOTES

The CADE Estate Cabernet Sauvignon is sourced from four vineyards on Howell Mountain, including our vineyards at CADE Estate and 13th Vineyard, Ink Grade Vineyard, and Cold Springs. The cooler 2019 vintage started on September 26th, with fruit from the Ink Grade Vineyard and finished on November 2nd with fruit from 13th Vineyard.

## FERMENTATION

Majority of the fermentations went through a very short maceration time between 5–7 days and hot fermentation temperatures, peaking at 92°F. The must was pressed off at between 20°–12° Brix and fermentation was allowed to finish in tank or barrel. The resulting wines have amazing color and big intensity.

## ÉLEVAGE

The wine received 19 months of barrel aging in 100% French oak barrels (80% new). Malolactic fermentation occurred in barrel immediately after primary fermentation. The wine was racked quarterly once malolactic fermentation was complete.

## COOPERAGE

We use several different coopers for the Estate Howell Mountain Cabernet Sauvignon including Allary, Ana Selection, Atelier, Bel Air, Cavin, Darnajou, D'Aquitaine, Doreau, Ermitage, Mercier, Mercurey, Nadalie, Tonnellerie O, Orion, Quintessence, Saint Julien, Seguin Moreau, Sylvain, Treuil, and Vernou.

## IMPRESSIONS

On the nose are aromas of cola, blueberry, red cherry, coco nibs, baking spices, and dried cranberries, followed by flavors of boysenberry, black cherry, elderberry, dark chocolate, clove, and licorice. It finishes with bramble, amaretto, and dried blue/black fruits. This wine has a classic Howell Mountain structure and tannin, big and bold but balanced in approach. The cooler 2019 vintage produced wines with higher perceived acidity and lots of red fruit flavors and aromas.