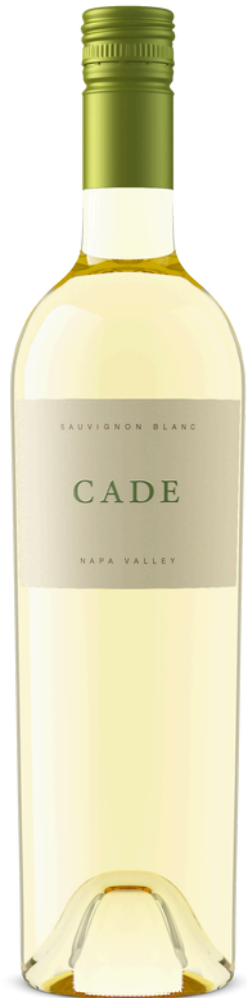


2024 CADE SAUVIGNON BLANC, NAPA VALLEY



VARIETALS

89% Sauvignon Blanc
9% Sauvignon Musqué
1% Viognier
1% Sémillon



ALCOHOL

14.2%



PRODUCTION

9,112 cases



BOTTLED

March 2025



WINEMAKER

Danielle Cyrot

AVA

Napa Valley

VINEYARD NOTES

In 2024, 38% of the fruit came from our newly acquired estate vineyard in Pope Valley called Oso Vineyard, 13% from PlumpJack in Oakville, and 9% from our CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard in Oak Knoll (15%), Berggruen in St. Helena (12%), and Juliana Vineyard in Pope Valley (13%). The grapes were harvested from August 12th–September 9th, 2024. The 2024 growing season was more like a typical Napa Valley growing season. Budbreak was about average, beginning in late March/early April for the Sauvignon Blanc. There was little to no frost in 2024. The summer months were warm, with temperatures reaching 100°F and very few days over 105°F. Harvest arrived at about normal, with the first pick coming from Oso Vineyard in Pope Valley and the last pick from CADE 13th Vineyard on Howell Mountain.

FERMENTATION

Fermentation was carried out in a combination of stainless steel tanks and drums (75%), French oak barrels (7% new), and concrete eggs (2%). Eleven different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 58°F with no malolactic fermentation occurring. The wine aged in stainless steel tanks and barrels for 5 months. The barrels and stainless-steel drums were aged sur lies without stirring the lees.

WINEMAKER IMPRESSIONS

The 2024 has aromas of pear, yellow apple, honeysuckle, white peach, mango, pineapple, guava, and tropical fruits. On the palate are flavors of lemon, green apple, Bartlett pear, grapefruit, honeydew melon, lemon custard, lemon grass, and passion fruit. The wine finishes with a vibrant acidity and a beautiful creamy texture. The addition of Viognier and the Sauvignon Musqué adds a lot of the honeysuckle and floral notes. The concrete eggs and the barrel ferments add a creamy texture to the wine, giving it more complexity and length while maintaining a great freshness and vibrancy.