2022 CADE ESTATE SAUVIGNON BLANC, OAKVILLE



VARIETALS

41% Sauvignon Blanc 41% Sauvignon Blanc Musqué 16% Viognier 2% Sémillon

ALCOHOL 14.3%

PRODUCTION 748 cases

> RELEASE DATE March 2024



WINEMAKER Danielle Cyrot

AVA Oakville

VINEYARD NOTES

The 2022 vintage from our Estate in Oakville was harvested between August 22 and August 31, which is a bit condensed for the Estate. Yields in 2022 were average, but this vineyard continues to produce some of the most intensely flavored Sauvignon Blanc we have ever worked with. We also found the Sauvignon Musqué to be equally stunning in 2022 with great floral notes. The Sémillon and Viognier add great complexity to the aromas and flavors of the overall wine.

FERMENTATION & AGING

The juice was fermented in a combination of 22% new French Oak barrels, 40% in concrete eggs, and the balance in stainless steel drums. We have 5 concrete eggs specifically for the 5 varieties/clones planted on the Estate. In addition, the Sauvignon Musqué was fermented in stainless steel drums and the Clone 1 Sauvignon Blanc in barrel. This combination of French oak and concrete gives the wine a purity of aroma along with a textural viscosity on the palate. The wine was aged sur lie for 6 months, then racked and blended in January. The blended wine was then placed back in stainless steel and concrete to finish maturation before bottling. Malolactic fermentation was blocked.

WINEMAKER IMPRESSIONS

The 2022 CADE Estate Sauvignon Blanc has aromas of white peaches, orange blossom, rose petals, Meyer lemon, pear, slate, pink grapefruit, papaya, and Maui gold pineapple. On the palate are flavors of lemon curd, green apple, cantaloupe, guava, and crème brûlée. The wine has beautiful acidity, minerality, and texture. The addition of Viognier and Sémillon brings complexity and depth to the wine, with the diverse flavors and aromas of the Sauvignon Blanc grape as the base of the blend.