



2020 CADE SAUVIGNON BLANC, NAPA VALLEY

PRODUCTION: 8600 cases
RELEASE DATE: April 2021
VARIETALS: 98% Sauvignon Blanc
1% Viognier
1% Sémillon
ALCOHOL: 14.2%

VINEYARD NOTES

In 2020, 21% of the fruit came from our Estate vineyard in Oakville and 17% from the CADE 13th Vineyard on Howell Mountain. We also worked with four other properties: Stanley Vineyard and Shroff in Oak Knoll (30%), Berggruen in St. Helena (21%), and Juliana Vineyard in Pope Valley (11%). The grapes were harvested from August 14th through September 12th, 2020.

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless-steel tanks and drums (81%), new French oak barrels (7%), and neutral French Oak barrels (17%). Eleven different strains of yeast were used to ferment the juice. Fermentation lasted for an average of 20 days at an average temperature of 56.0° 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 with out stirring the lees.

BOTTLING

Bottled March 1st-4th, 2021

OUR THOUGHTS

Our 2020 Sauvignon Blanc has aromas of apple, lemon, lime, banana, pear, white flowers, citrus zest, orange blossom, and cantaloupe. Sourcing from five different sub appellations of Napa Valley generates nuance and incredible layers of diverse flavors and aromas. Sauvignon Blanc from the warmer sights of Pope Valley and Howell Mountain convey stone and tropical fruit flavors, while Oakville and Oak Knoll bring notes of grapefruit, bright citrus, and green apple. St. Helena and Rutherford fruit add peach, honey crisp apple and lemon meringue aromas and flavors to round out the final blend. Barrel fermentations add texture, density, and viscosity while stainless-steel fermentations preserve the natural Sauvignon Blanc aromatics, acidity and crispness of the wine. Flavors of mandarin orange, honeydew melon, crushed rocks, grapefruit, lime, and melon rind delight the senses. A round and creamy palate is balanced by a touch of minerality, and it finishes with a bright, tangy, citrus acidity.