



2017 CADE ESTATE CABERNET SAUVIGNON HOWELL MOUNTAIN NAPA VALLEY

Production: 644 Barrels
Varietals: 87% Cabernet Sauvignon
5% Merlot
4% Malbec
4% Petit Verdot
Alcohol: 15.6%

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from five vineyards on Howell Mountain, including the CADE Estate Vineyard, CADE 13th Vineyard, Ink Grade Vineyard, Cold Springs, and Eagle Summit. The memorable 2017 vintage started on September 12th, with fruit from the Ink Grade Vineyard and finished on November 2nd with fruit from 13th Vineyard.

FERMENTATION

The majority of the fermentations went through a very short maceration time between 4 and 6 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 barrel aging in 100% French oak (75% 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 Sylvain, Nadalie, Darnajou, Ana Selection, Quintessence, Orion, Bel Air, Seguin Moreau, Mercier, Tonnellerie O, Doreau, Mercurey, D'Aquitaine, Cavin, Allary, Atelier, Jarnac, Ermitage, Taransaud, and Dargaud et Jaegle, and Treuil.

BOTTLING

Wine was bottled June 24th-28th, 2019

OUR THOUGHTS

The 2017 vintage was by far one of the most challenging harvests we have experienced at CADE. But the resulting wines are what made the long days all the hard work worth it. The wine has aromas of blueberry, blackberry, coco nibs, cran-raspberry, roasted coffee, clove, cinnamon, black pepper, mint, and fruit leather. The wine has a velvety texture with lush and prominent tannins and bright acidity. There are flavors of boysenberry, blueberry pie, red cherry, cola, vanilla, graham cracker, and chocolate truffles.

