



2016 CADE ESTATE CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA VALLEY

Production:	394 Barrels
Varietals:	77% Cabernet Sauvignon 11% Merlot 7% Malbec 5% Petit Verdot
Alcohol:	15.3%

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 warm and dry 2016 vintage started on September 22nd, with fruit from the Ink Grade Vineyard and finished on October 21st with fruit from Eagle Summit.

FERMENTATION

The majority of the fermentations went through a short maceration time between 9 and 12 days and hot fermentation temperatures, peaking at 92°F. The must was pressed off at between 5°-0° Brix and fermentation was allowed to finish in tank or barrel.

ÉLEVAGE

The wine received 19 months barrel aging in 100% French oak (79% 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.

BOTTLING

Wine was bottled May 22nd-25th, 2018

OUR THOUGHTS

The 2016 vintage is a special one since it features fruit from our newest 82-acre estate on Howell Mountain, CADE 13th Vineyard. A potpourri of aromas explode from the glass with notes of raspberry coulis, black cherry, cedar, cocoa nib, boysenberry, mint, graham cracker, and a hint of lavender, rose and bay. The palette follows with bright flavors of red cherry and strawberry jam before tertiary elements of coffee, dark chocolate, licorice, and fresh plums take over. This wine is full-bodied displaying archetypal Howell Mountain tannin balanced by an elegant structure.