

WINERY







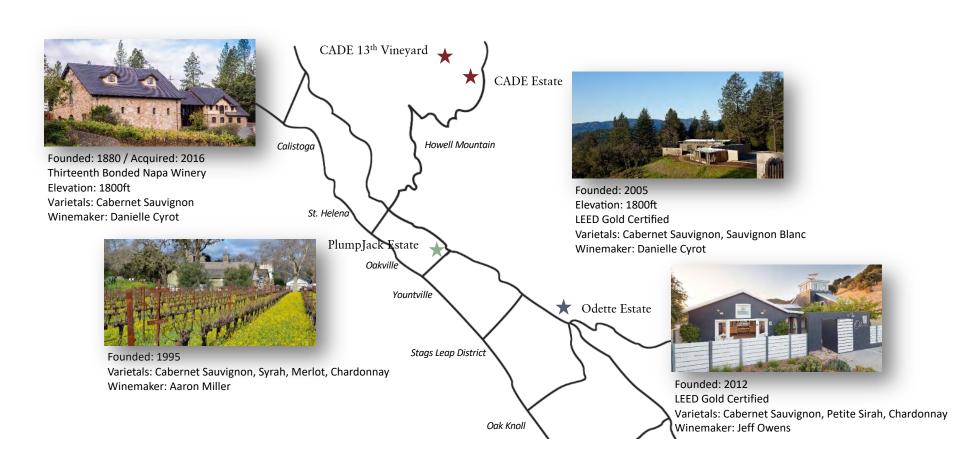
A Brief History...



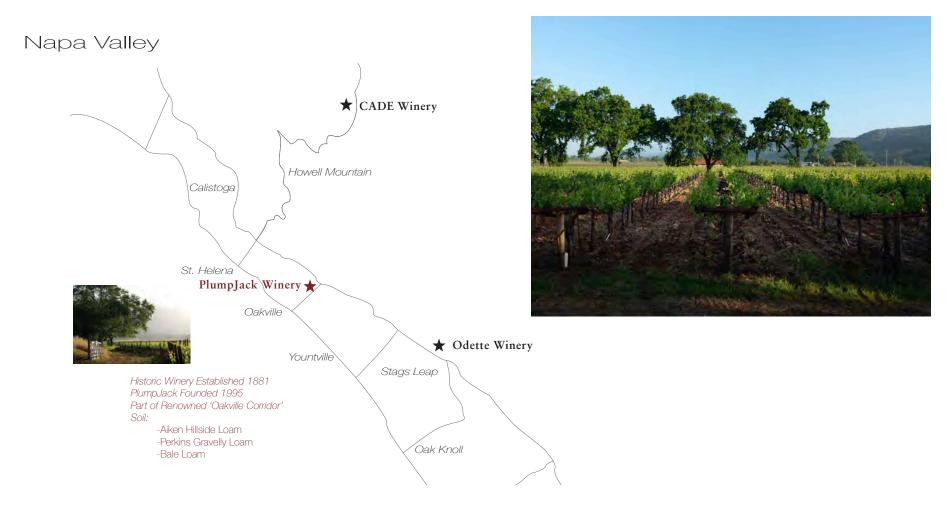
- 1992: PlumpJack Wine Shop was founded by Gordon Getty & Gavin Newsom based on a mutual love and passion for wine
- Inspired by one of Shakespeare's most memorable characters, Sir John "PlumpJack" Falstaff, PlumpJack celebrates the convivial spirit of its namesake with an inviting and approachable style.
- 1995: PlumpJack Winery was established in Oakville.
- 1998: John Conover joins partnership and works to create an estate dedicated to crafting a wine reflective of its appellation



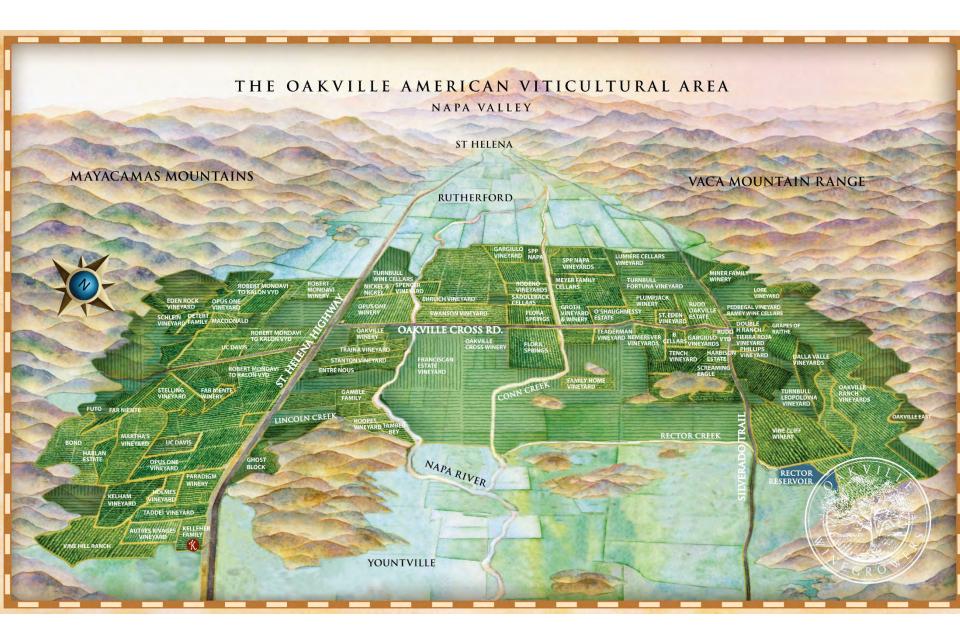
Estate Driven wineries committed to lifting place to it's highest potential



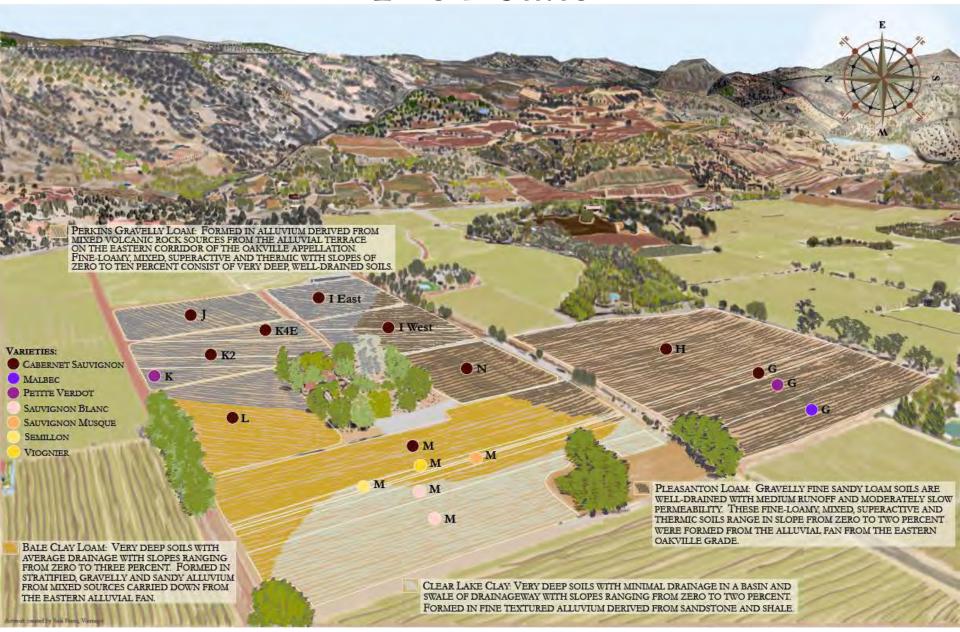
PlumpJack Winery sits squarely in the heart of Napa Valley's renowned Oakville region, surrounded by a 42-acre estate vineyard highly regarded for the quality of its Cabernet Sauvignon.

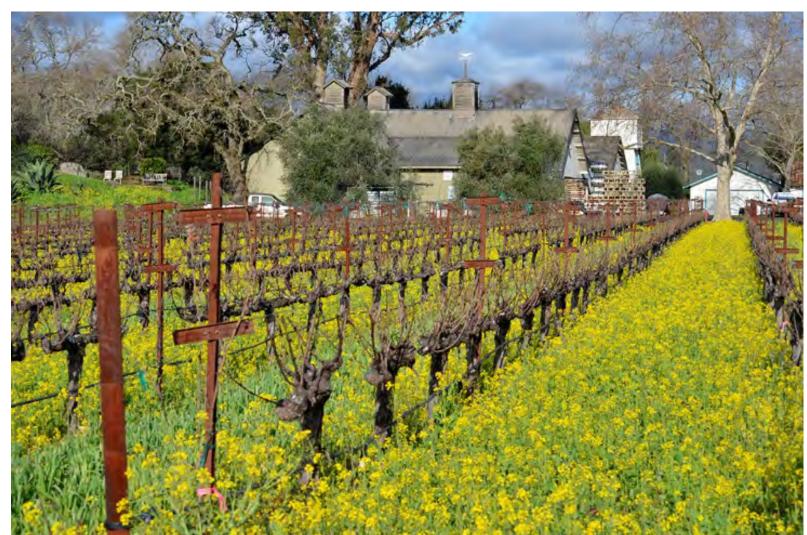


- The east side of our vineyard lies along the foothills of the Vaca mountain range and yields grapes with the kind of bold fruit character that comes from well-draining, aiken, hillside soils.
- To the west, our vines take root in loamy clay soils, for grapes with softer, more supple varietal character.



The Estate









































The Winemaker





Aaron Miller

As Head Winemaker for PlumpJack Winery, Aaron Miller brings over a decade of wide-ranging experience and an extensive education to the position, holding a Master of Science in Viticulture and Enology from UC Davis. A California native, he found his calling in the wine industry and planted roots in Napa. Miller is dedicated to crafting Oakville Cabernet that not only showcases the terroir of the estate's 42 acres, but also to crafting Oakville Cabernet Sauvignon in the PlumpJack style.

"My goal is always to make wine that is strong enough to stand on its own, yet elegant enough to be enjoyed with food," says Miller. "The soil profile at PlumpJack allows for such complexity – simultaneously light and dense. That diversity necessitates preparedness. When it comes to winemaking, I think ten steps ahead, and then act. Being well prepared is critical in order to find the balance between the science and the art of winemaking."

Miller graduated from UC Davis with a Bachelor of Science in Neurobiology, Physiology, and Behavior before continuing on to receive his Masters. After being published in the *American Journal of Enology and Viticulture* and interning in Italy and New Zealand, Miller held positions at Groth Winery and Lewis Cellars. Miller, a life-long fermenter, can often be found brewing beer and making cheese when not spending his spare time with his wife and family.





2017 PlumpJack Reserve Chardonnay, Napa Valley

Production: 141 Barrels

Varietals: 100% Chardonnay

Alcohol: 14.6%

VINTAGE

Each year, Mother Nature behaves differently and our vines respond to her influences. As Grapegrowers and Winemakers, we must also respond. The 2017 vintage was marked by extremes that presented unique advantages and challenges.

After several years of drought, we had record rainfall in the winter and early-spring that gave our vines a much needed drink. Once the rains stopped, the weather began to warm up and we experienced early and repeating heat spikes. We were proactive, vigilant, and steady when faced with these difficult conditions. We saw some dehydration in our vineyards resulting from the heat spikes, but our vineyard canopies remained healthy and the grapes recovered and rehydrated. The Chardonnay that resulted

FERMENTATION & AGING

is fresh, bright, and rich – perfect.

Our Reserve Chardonnay was fermented and aged in 64% stainless steel fermenters and 36% French oak Burgundy barrels. These fermentations were kept cool - 52 to 55 degrees F - to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

WINEMAKER IMPRESSIONS

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. The cooler Carneros site imparts this wine with lemon zest, green apple, and Bosc pear on the nose, while the warmer St. Helena site lends apricot, melon, and tropical notes. The Carneros vineyard also gives this wine a beautiful, bright, lively acidity, which is balanced by the creamy, rich texture of the St. Helena fruit. The touch of oak adds subtle layers to the nose and palate with traces of toasted almonds, vanilla, caramel, and spice. By foregoing malolactic fermentation, we are retaining the bright, lively malic acid, which helps to accentuate the fruit on the palate, and gives this wine its balance, drive, and length.





2018 PlumpJack Reserve Chardonnay, Napa Valley

Production: 215 Barrels

Varietals: 100% Chardonnay

Alcohol: 14.2%

VINTAGE

The strategy for the 2018 vintage was patience. The spring was cooler than the last several years. The vines woke up a little later, grew more slowly, bloomed later, and veraison was later. Cooler than normal temperatures persisted throughout the summer and into fall. And the grapes ripened very, very slowly. Weeks would pass with little progress. Flavors were slow to develop and the grapes remained firm and the skins thick. Rains threatened the vintage with about 1.5 inches falling on October 1st. More rains were forecast to follow, but they did not develop. Fortunately, the weather warmed in October and we were able to let the grapes hang until they reached maturity. Our last grapes came through the cellar door on November 6th, which was the latest close to the harvest in our history.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 67% stainless steel fermenters and 33% French oak Burgundy barrels. These fermentations were kept cool - 52 to 55 degrees F – to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

WINEMAKER IMPRESSIONS

The 2018 PlumpJack Chardonnay is packed with the fresh aromas of Meyer lemon, pomelo, green pear, honeysuckle, and orange blossom with a touch of toast and apple cinnamon. The palate is creamy, silky, and bright, giving the sensations of great weight and vibrant freshness.

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. At just 30 miles apart, Los Carneros can be 10 -15 degrees cooler than St Helena. Due to this difference in temperature along with other differences, such as soil type, these two vineyard sites vary greatly in character and expression but add layers and layers of flavor to the nose and palate.



Plumblack

92 Points



2016 PlumpJack Merlot, Napa Valley

Production: 101 Barrels

Varietals: 96% Merlot. 4% Malbec

Alcohol: 15.4%

VINTAGE

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time. Our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew hotter as summer progressed. It seemed as though we would have another early harvest due to the heat of late-August and early-September. However, the days cooled enough for our grapes to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION & AGING

Our Merlot grapes were cold soaked for four to five days before the onset of fermentation. The fermentation was then allowed to reach a maximum temperature of 92 degrees F and pressed off the skins after 8 - 10 days.

The wine was then moved into oak barrels where they underwent malolactic fermentation. 75% of these barrels were new barrels and the balance were once-filled barrels. 88% of our Merlot barrels were French Oak Bordeaux barrels and 12% were American Oak barrels. The coopers used include Sylvain, Taransaud, Nadalie, and Demptos. A touch of Malbec was added to the blend to add depth and weight to the palate. The Merlot was aged for 19 months before bottling.

WINEMAKER IMPRESSIONS

The mild climate and alluvial soils of the Oak Knoll District lend this wine great balance and structure. The alluvial soils bring darker fruits to the nose and palate, and give this wine its structure and concentration.

The 2016 vintage has layers of aromatics ranging from black cherry, plum, and raspberry to graham cracker, vanilla, butterscotch, and sweet hickory smoke. These flavors extend to the palate, which has a rich and silky entry with bright acidity and firm structure, resulting in great tension, balance, and persistence on the finish.



95 Points

2016 PlumpJack Syrah, Napa Valley

Production: 57 Barrels
Varietals: 100% Syrah
Alcohol: 15.4%

VINTAGE

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time. Our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew hotter as summer progressed. It seemed as though we would have another early harvest due to the heat of late-August and early-September. However, the days cooled enough for our grapes to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION & AGING

Forty-seven percent of our Syrah grapes were destemmed and fermented in stainless steel tanks and 11% were destemmed and fermented in concrete tanks. These grapes were cold-soaked for 4 days, then fermented at a maximum temperature of 92F, and were pressed off the skins after 7-10 days. The remaining 42% was whole-cluster fermented in open-top fermenters. These grapes were fermented at a maximum temperature of 87F, and the wine was pressed off the skins after 7 days.

After pressing, the wine was transferred to French Oak Burgundy barrels where it underwent malolactic fermentation. The wine was kept on heavy lees for several months and was stirred twice a month during this time. The coopers used in this wine include Francois Freres, Meyrieux, and Sirugue, of which, 68% were new barrels. The wine was aged in these barrels for 16 months prior to bottling.

WINEMAKER IMPRESSIONS

Our Syrah grapes are sourced from two incredible vineyards in the Napa Valley – Hudson in Los Carneros and Stagecoach on Atlas Peak. These unique sites within cooler Napa Valley AVAs lend this wine its signature characteristics. The 2016 vintage has great complexity and character. This wine has savory aromas of white and black pepper, dried meats, and grilled mushroom along with the sweet aromas of blueberry, plum, and huckleberry pie. The palate is rich and dense with firm tannin, bright acidity, and a lasting finish. Like the nose, the flavors here are sweet and savory with blueberry, plum, au jus, white pepper, and grilled meats. The whole-cluster fermentation adds even more complexity with some green peppercorn and spice on the nose and a little bite in the finish. The oak imparts smokiness to the nose and bittersweet chocolate to the finish.



2016 PlumpJack Estate Cabernet Sauvignon, Oakville

Production: 180 Barrels

Varietals: 91% Cabernet Sauvignon

6% Malbec 3% Petit Verdot

Alcohol: 15.4%

VINEYARDS

Our Estate Cabernet Sauvignon is sourced from the forty-two-acre vineyard that surrounds our winery on the valley floor in the heart of Oakville. The east side of our estate lies along the foothills of the Vaca mountain range, where well-draining hillside soils yield grapes of bold fruit character. To the west, our estate reaches the Napa River flood zone, where vines take root in rich, deep clay soils, for grapes with soft, supple varietal character. Thanks to this expressive range, our estate wines have become known for their intriguing complexity.

HARVEST

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time. Our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew hotter as summer progressed. It seemed as though we would have another early harvest due to the heat of late-August and early-September. However, the days cooled enough for our grapes to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION

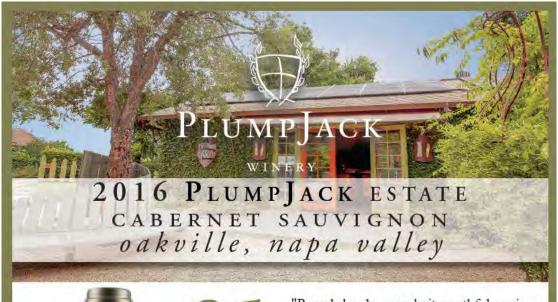
The Estate grapes were cold soaked for a period of 3-4 days and then fermented up to a maximum temperature of 94 degrees. The wines from each block on our Estate extracted incredible tannin, color, and flavor concentration in a very short time, and the wines were drained off the skins after a total maceration of only 7 – 12 days. The wine was then racked to barrel to undergo malolactic fermentation and to age. This wine was aged in 100% French oak barrels, 80% of which were new. The coopers used were primarily Sylvain, Taransaud, Cavin, and Nadalie. The cooperage is a blend of medium, medium-plus, and heavy toast barrels from a variety of forests. This blend of coopers, forests, and toasts lends the wine more layers and aromatic complexity.

OUR THOUGHTS

The seductive and alluring 2016 PlumpJack Estate Cabernet Sauvignon immediately draws you in with fruit aromas of blackberry, blueberry, and black cherry. Savory spice aromas of sage, clove, and nutmeg compliment the fruit and bring depth and complexity. These flavors carry over to the palate, which has a rich, creamy texture balanced by a crisp, fresh acid. The tannin is bold yet seamless and silky, while the persistent finish gives the impression of blackberries dusted with baker's chocolate.



95 Points





"Reveals lovely, open-knit, youthful cassis, crushed, black plums and black cherries scents with hints of rose hip tea, chocolate box, lavender, tobacco leaf and redcurrant jelly. The full-bodied, vibrantly fruited palate beautifully offsets the rich black fruits with red fruit and herbal sparks plus tons of freshness."—R.P.

95 points vincus

Plumblack

"Beautifully expresses so much of what makes the vintage so special. Firm yet beautifully integrated tannins give the wine its spine and overall shape. Dark cherry, mocha, licorice, spice and menthol build in a deep, powerful wine endowed with quite a bit of structure..—A.G.

95 points

"Deep purple-colored and loaded with notions of blueberries, blackberries, graphite, and violets, it hits the palate with full-bodied, richness, beautiful purity of fruit, and a poweful, layered style." —J.D.

Commitment to Quality



WINERS

PlumpJack Estate Cabernet Sauvignon Oakville, Napa Valley, California

2016 95 points, ROBERT PARKER 96 points, ROBERT PARKER 2015 2014 95 points, ROBERT PARKER 2013 96 points, ROBERT PARKER 2012 93 points, ROBERT PARKER 2011 90 points, ROBERT PARKER 2010 94 points, ROBERT PARKER Taherner Sauvignon 2009 94+ points, ROBERT PARKER 2008 95 points, ROBERT PARKER 95 points, ROBERT PARKER 2007 91 points, ROBERT PARKER 2006 2005 92 points, ROBERT PARKER 2004 95 points, ROBERT PARKER 2003 95 points, ROBERT PARKER 95+ points, ROBERT PARKER 2002 2001 93+ points, ROBERT PARKER

FOR MORE INFORMATION PLEASE CONTACT SANDRA ROBERTS
SROBERTS@PLUMPIACK.COM | WWW.PLUMPIACKWINERY.COM





100 Points



2016 PlumpJack Reserve Cabernet Sauvignon, Oakville

Production: 583 cases

Varietals: 93% Cabernet Sauvignon

7% Petit Verdot

Alcohol: 15.6%

VINTAGE

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time. Our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew warmer as summer progressed. It seemed as though we would have another early harvest due to the heat of late-August and early-September. However, the days cooled and our grapes were able to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION & AGING:

The 2016 Plumpjack Reserve Cabernet Sauvignon is a blend of 93% Cabernet Sauvignon and 7% Petit Verdot sourced primarily from the gravelly I & K blocks on the east side of our estate. These blocks were subdivided and picked into smaller lots to ensure the grapes were picked at the peak of maturity. These grapes were fermented in several types of tanks and the resulting wine was fermented in 40% concrete, 30% oak, and 30% stainless steel tanks. The grapes were cold soaked then fermented at a maximum temperature of 92 degrees F and pressed once the wines possessed the desired concentration and tannin. The wines were then racked to 100% new French oak Sylvain, Darnajou, and Taransaud barrels for malolactic fermentation and aging. The wines were allowed to age for 22 months prior to bottling.

WINEMAKER IMPRESSIONS:

The 2016 PlumpJack Reserve Cabernet Sauvignon delivers. Just seeing the inky-purple hue of the wine as it is pouring into the glass awakens and excites the senses. The aroma isn't dominated by any one flavor. There are layers of black cherry, boysenberry, chocolate-covered espresso bean, and violets with just a touch of cinnamon, mint, and sage lying underneath. These flavors are found on the palate as well, which is rich and full-bodied with a velvety tannin and fresh acidity that lead to the long, lingering finish.



2017 PlumpJack Reserve Chardonnay

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. The cooler Carneros site imparts this wine with lemon zest, green apple, and Bosc pear on the nose, while the warmer St. Helena site lends apricot, melon, and tropical notes. The Carneros vineyard also gives this wine a beautiful, bright, lively acidity, which is balanced by the creamy, rich texture of the St. Helena fruit.



PlumpJack
Merlot

The 2016 vintage has layers of aromatics ranging from black cherry, plum, and raspberry to graham cracker, vanilla, butterscotch, and sweet hickory smoke. These flavors extend to the palate, which has a rich and silky entry with bright acidity and firm structure.





PlumpJack Estate
Cabernet Sauvignon

Fruit aromas of blackberry, blueberry, and black cherry. Savory spice aromas of sage, clove, and nutmeg compliment the fruit and bring depth and complexity. These flavors carry over to the palate, which has a rich, creamy texture balanced by a crisp, fresh acid. The tannin is

bold yet seamless and silky, while the persistent finish gives the impression of blackberries dusted with baker's chocolate.





PlumpJack Reserve Cabernet Sauvignon

Just seeing the inky-purple hue of the wine as it is pouring into the glass awakens and excites the senses. The aroma isn't dominated by any one flavor. There are layers of black cherry, boysenberry, chocolate-covered espresso bean, and violets with just a touch of cinnamon, mint, and sage lying underneath. These flavors are found on the palate as well, which is rich and full-bodied with a velvety tannin and fresh acidity that lead to the long finish.

100 Points



2016 PlumpJack Syrah

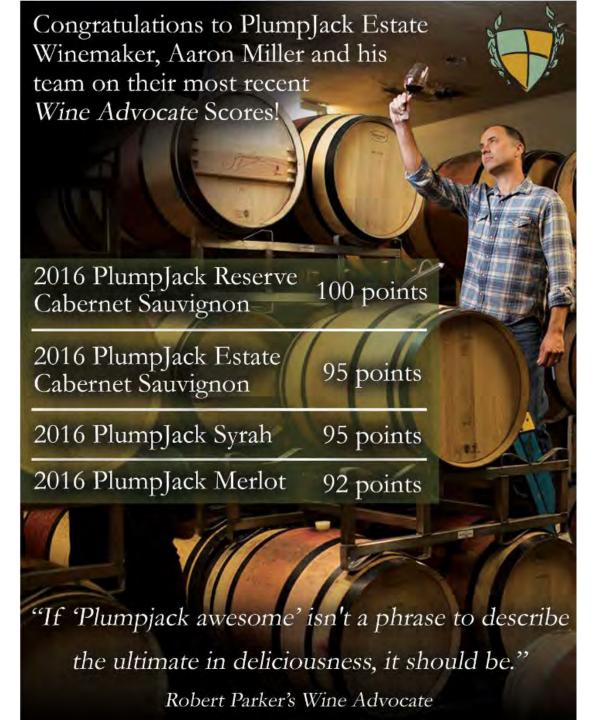
This wine has savory aromas of white and black pepper, dried meats, and grilled mushroom along with the sweet aromas of blueberry, plum, and huckleberry pie. The palate is rich and dense with firm tannin, bright acidity, and a lasting finish. Like the nose, the flavors here are sweet and savory with blueberry, plum, au jus, white pepper, and grilled meats.



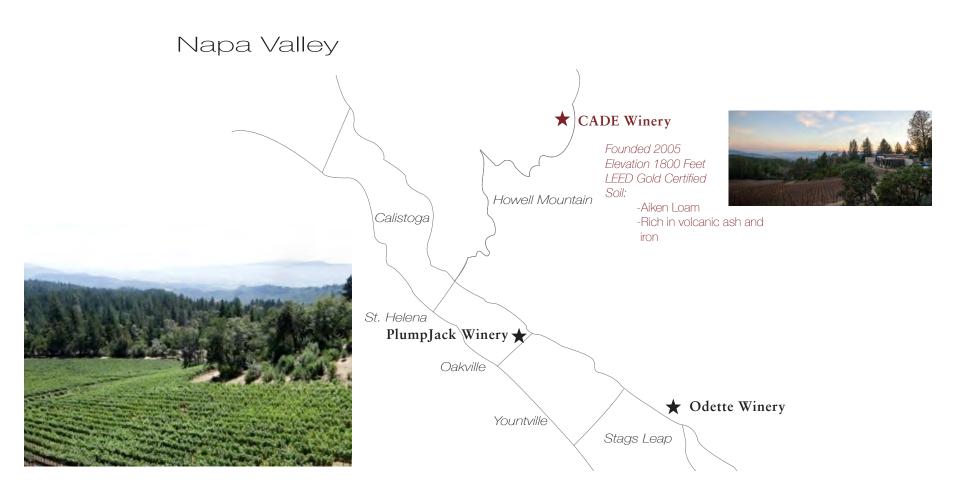
PLUMPJACK ESTATE

PRODUCER PLUMPJACK ESTATE		VARIETAL ESTATE CABERNET RESERVE CABERNET	PRICE \$130 \$300	SCORE (RP) 95 POINTS 100 POINTS					
					BOND ESTATES	2015	St. Eden	\$700	99 POINTS
						2015	VECINA	\$700	98+ POINTS
Dalla Valle	2015	OAKVILLE ESTATE	\$250	94-96 POINTS					
FAR NIENTE	2015	ESTATE CABERNET SAUVIGNON	\$170	94 POINTS					
Favia-Erickson	2015	OAKVILLE CABERNET	\$180	95 POINTS					
Groth	2016	Oakville Reserve	\$150	85 POINTS					
	2016	OAKVILLE ESTATE	\$65	85 POINTS					
HARLAN ESTATE	2015	PROPRIETARY RED	\$1,200	100 POINTS					
MINER FAMILY	2016	OAKVILLE CABERNET	\$85	93+ POINTS					
NICKEL & NICKEL	2016	JOHN C SULLINGER VINEYARD	\$125	94 POINTS					
	2016	Branding Iron Vineyard	\$125	N/A					
Opus One	2016	Opus One	\$350	97+ POINTS					
PETER MICHAEL	2016	Au Paradis	\$225	94+ POINTS					
Robert Mondavi	2016	RESERVE TO KALON	\$175	96+ POINTS					
	2015	Oakville	\$65	91+ POINTS					
RUDD	2015	Oakville Estate	\$240	98+ POINTS					
	2014	Samantha's Oakville Estate	\$175	94+ POINTS					
SCREAMING EAGLE	2015	Cabernet Sauvignon	\$3,189	100 POINTS					
SILVER OAK	2014	Napa Valley	\$125	N/A					
	2014	ALEXANDER VALLEY	\$75	N/A					

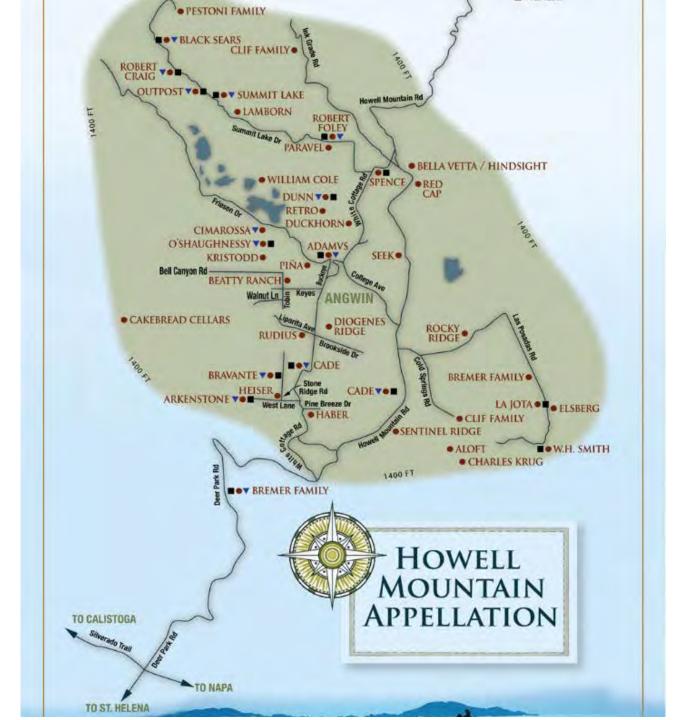




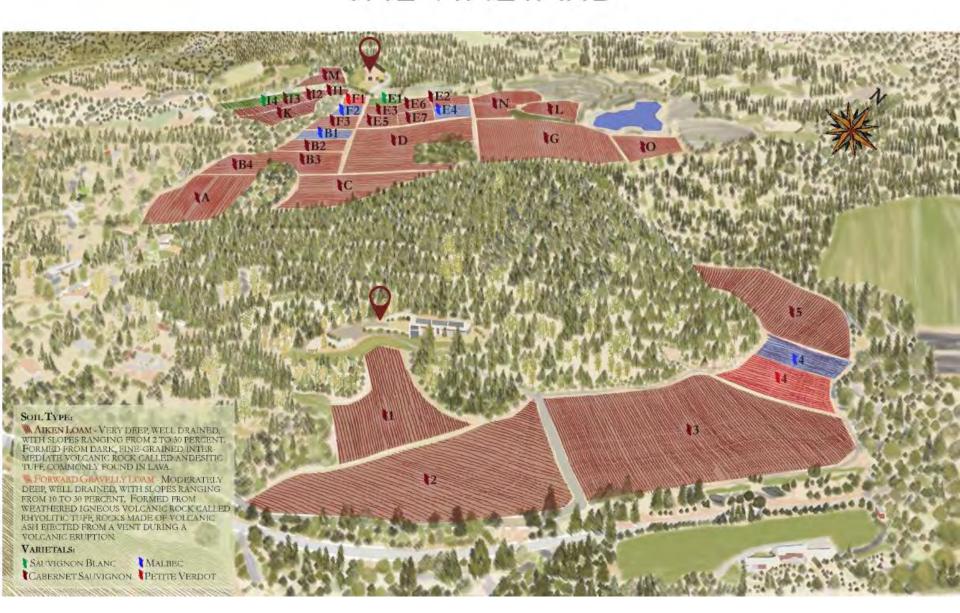
Howell Mountain is located in the Vaca Mountains on the northeast side of Napa Valley and was the first sub-appellation designated within the Napa Valley AVA in 1983.



- Vineyards in the Howell Mountain AVA are planted between 1,400 2,200 feet above sea level
- The volcanic soil and steep grades create excellent drainage resulting in dense, concentrated fruit character
- Cloud inversion allows maximum daily sun exposure and increased photosynthesis which develops phenolic ripeness as compared to sugar ripeness



THE VINEYARD





CADE Estate Winery

Howell Mountain, Napa Valley







CADE Estate Winery
Howell Mountain, Napa Valley





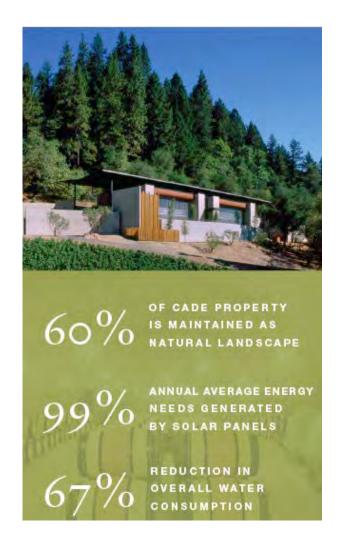


We are proud to be Napa Valley's first organically farmed, LEED Gold Certified Estate Winery.

In 2010 CADE Winery was awarded LEED (Leadership in Energy and Environmental Design) Gold Certification by the U.S. Green Building Council.

BENEFITS TO BUILDING LEED

- ✓ Minimizes the environmental impact on your land and the land of your neighbors.
- ✓ Conserves water, energy and materials.
- ✓ Enhances the importance of social responsibility to that of the construction team and employees.
- ✓ Healthier work environment for your employees.
- ✓ It's the right thing to do.



Green, elevated...









CADE Estate Winery Howell Mountain, Napa Valley







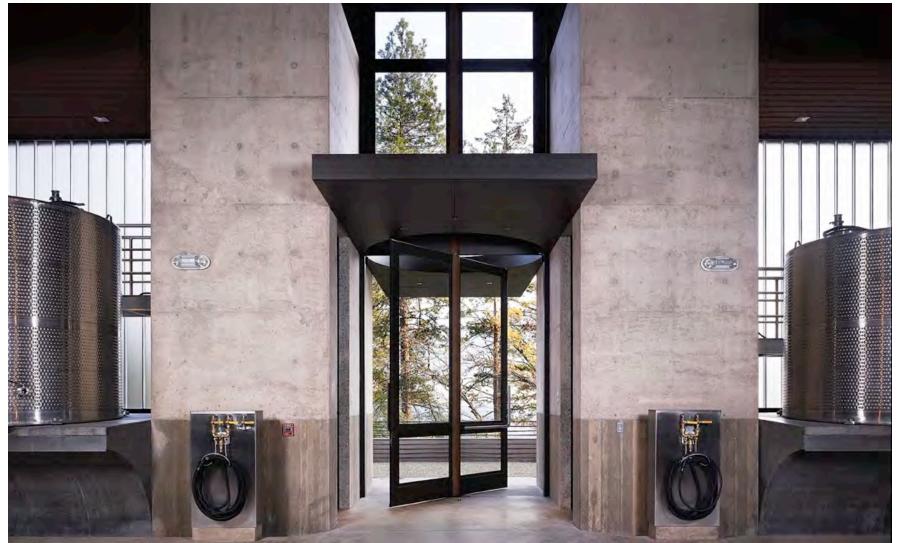


CADE Estate Winery Howell Mountain, Napa Valley









CADE Estate Winery Howell Mountain, Napa Valley









CADE Estate Winery Howell Mountain, Napa Valley







CADE Estate Winery

Howell Mountain, Napa Valley









CADE Estate Winery Howell Mountain, Napa Valley











Danielle Cyrot Winemaker, CADE Estate Winery

Danielle Cyrot grew up in Orange County California to a French father and Irish Mother. Her childhood was spent summering in France where she was exposed to the winemaking history of her family from a young age. Her great-grandfather was the last in a long line of ancestors who owned the Cyrot vineyard in Burgundy's prestigious Côte de Beaune.

With no plans to carry on her family's legacy in winemaking, Danielle enrolled at the University of California, Davis. That quickly changed when she took an introductory winemaking class and realized she had found her calling. At Davis, Danielle worked harvests at both Schramsberg and Artesa in the Napa Valley, where she learned the trade from the soil up. After completing her studies, earning a Bachelor of Science in Viticulture and Enology, Danielle worked abroad at wineries in Alsace, France and South Australia.

After honing her skills overseas, Danielle came back to the Napa Valley and took a job as an enologist at Stags' Leap Winery. Danielle's talents were quickly recognized as she was promoted to assistant winemaker under her mentor Robert Brittan. During her six-year tenure at Stags' Leap Winery, Danielle learned to trust her palate and create world-class wines that merited her next promotion as winemaker at St. Clement. Danielle spent seven years creating elegant, structured and significant wines that expressed her personality and what she likes in a glass of wine.

Danielle lives with her college sweetheart in Napa balancing work and play as well as their toddler-son Blake. Danielle joined CADE Estate Winery in August of 2012 where she focuses on crafting wines from her two favorite varietals, Sauvignon Blanc and Cabernet Sauvignon. CADE Estate Winery produces two Sauvignon Blanc offerings (Napa Valley and Oakville Estate) as well as three Cabernet Sauvignon offerings (Napa Valley, Estate Howell Mountain, and Reserve Howell Mountain).



CADE Estate Winery
Howell Mountain, Napa Valley





'Despite all the science behind finding the perfect site to grow grapes: the soil, row orientation, micro climate, rootstock; every growing season is different. What worked one year will not produce the same quality the next year. I must continue to look for the perfect combination of grapes, barrels, and winemaking practices.

It is an ever changing field of study that keeps me on my toes. That is why I love it!" — Danielle Cyrot, Winemaker

Sauvignon Blanc, Napa Valley

We combine Oakville estate-grown Sauvignon Blanc grapes with those sourced from a handful of skilled, fastidious farmers in Napa Valley

Cabernet Sauvignon, Napa Valley

A Bordeaux style Cabernet Sauvignon, blended from a few of Napa's most famous vineyards

Estate Cabernet Sauvignon, Howell Mountain

Cade Estate's fruit provides the back bone and additional Grapes are sourced from small artisan growers in the Howell Mountain Appellation

Cabernet Sauvignon, Reserve Howell Mountain

Barrel select from our 21-acres of Organically Grown Cabernet Sauvignon vines from our Howell Mountain Estate











2018 CADE Sauvignon Blanc, Napa Valley

Production: 7,845 cases

Varietals: 94% Sauvignon Blanc

3% Sauvignon Musque

2% Semillon 1% Viognier

Alcohol: 14.2%

VINEYARD NOTES

In 2018, 21% of the fruit came from our Estate vineyard in the Oakville and 21% from the CADE 13th Vineyard on Howell Mountain. We also worked with three other properties: Stanley Vineyard in Oak Knoll (19%), Berggruen in St. Helena (16%), Juliana Vineyard in Pope Valley (23%).

FERMENTATION & AGING

Fermentation was carried out in a combination of stainless steel tanks and drums (68%), new French oak barrels (10%), neutral French Oak barrels (22%), with the balance fermented in concrete eggs (1%). Twelve 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 degrees 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 February 25th-28th, 2019

OUR THOUGHTS

Our 2018 Napa Valley Sauvignon Blanc has aromas of orange blossom, pineapple, grapefruit, lemon, lime, yellow apple, and stone fruits. On the palate are notes of tangerine, white peach, lychee, citrus, banana, lemon zest, and grapefruit. The wine has a vibrant acidity, minerality, and a touch of creaminess on the finish. By fermenting the wine in stainless steel, French oak, and concrete, we are building layers of complexity in the wine. The barrel fermentations add texture, density, and viscosity to the mid-palate of the wine. The concrete adds a touch of flint and minerality to the finish as well as adding some mid-palate richness. The stainless steel fermentations preserve the natural Sauvignon Blanc aromatics and the vibrant acidity and crispness.



2016 CADE Estate Cabernet Sauvignon, Howell Mountain



Varietals: 77% Cabernet Sauvignon

11% Merlot7% Malbec5% 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

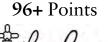
Wine was bottled May 22nd-25th, 2018

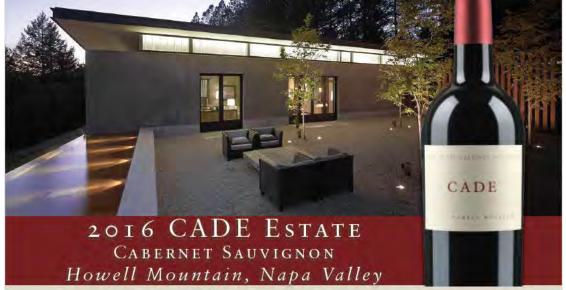
OUR THOUGHTS

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, coco 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.







96+
points



"Wonderfully pure, vibrant notes of crushed blackcurrants, black cherries and baker's chocolate with touches of Indian spices, licorice and cloves plus an earthy waft of damp soil. Full-bodied, rich and powerful in the mouth with a rock-solid frame."

-Robert Parker

94
points

vinous

"Firm, powerful and savory, the Estate is a terrific example of Howell Mountain Cabernet.
Red cherry jam, graphite, scorched earth, iron, menthol, grilled herbs and cedar all run through this potent, firm Cabernet Sauvignon."

—Antonio Galloni



2017 CADE Estate Cabernet Sauvignon, Howell Mountain

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

94 Points 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, cranraspberry, 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.

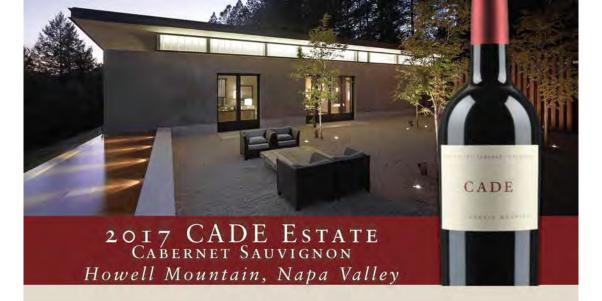


CADE

HOWELL MAY







94 points



"The 2017 Cade Estate Cabernet Sauvignon, blended with 4% Malbec, 4% Petit Verdot and 4% Merlot, is deep garnet-purple colored and a little closed, slowly giving up warm cassis, blackberry tart and mulberries with touches of spice box, pencil shavings and Marmite toast. The full-bodied palate is firm, grainy and muscular with an earthy expression and just enough freshness, finishing on a lingering mineral note."

—Lisa Perrotti-Brown



2016 CADE Reserve Cabernet Sauvignon, Howell Mountain

Production: 58 barrels

Varietals: 92% Cabernet Sauvignon, 7% Petit Verdot, 1% Malbec

Alcohol: 15.3%

CADE RESERVE VINEYARD NOTES

The CADE Estate is situated on a 54 acre property with 21 acres planted to vines with an ideal southwest facing exposure. Located in the heart of Howell Mountain, the CADE Estate Reserve vineyard sits at elevations ranging from 1,500 to 1,850 feet and is planted to 19 acres of Cabernet Sauvignon and 1 acre of Malbec and 1 acre of Petit Verdot. The 2016 vintage also features fruit from our newly acquired 82 acre property on Howell Mountain, 13th Vineyard.

FERMENTATION

The fruit was hand picked, destemmed/whole berry, hand sorted, and pumped into small stainless steel fermentation tanks. The must was kept at 50°F for a two day cold soak. Fermentation was hot and fast with tem-peratures reaching a maximum of 92°F and the juice macerating on the skins/seeds for 8-10 days.

ELEVAGE

The wine was aged for 20 months in 100% New French Oak barrels. Only free run wine was used in the blend, no press fractions were selected. Racking occurred immediately after the completion of malolactic fermen-tation, then on a quarterly basis until bottling.

COOPERAGE

Darnajou, Sylvain, Orion, Ermitage, Atelier, and Dargaud et Jaegle.

BOTTLING

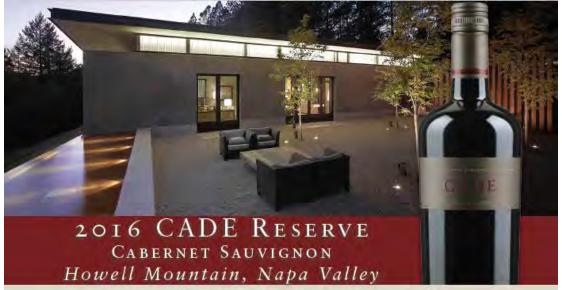
Bottled on July 13th, 2018

OUR THOUGHTS

The wine starts out with aromas of blackberry, boysenberry, chocolate covered raspberry, currant, holiday baking spices, and coco nibs. In the palate are flavors of black fruits, chocolate truffles, cinnamon, caramel, cherry cola, and baked blueberries. The velvety tannins and mouth coat-ing texture of this wine make it an exceptional example of what Howell Mountain can offer. This wine was keep delivering for years to come.







98+
points



"The bold, concentrated, full-bodied palate is a hedonist's dream, featuring bags of black fruit preserves and earthy accents and framed by very firm, super ripe tannins, finishing with epic length and depth."

—Robert Parker

96
points

vinous

"Totally seamless and opulent...shows the flamboyant side of Howell Mountain to great effect. Dark cherry, plum, bittersweet chocolate, cocoa, grilled herbs and leather all run through this sumptuous, full-bodied Cabernet Sauvignon."

—Antonio Galloni

History of Honor on CADE Howell Mountain



	2017	94 points	ROBERT PARKER CADE RESERVE CABERNET SAUVIGNON
	2016	98+ points	ROBERT PARKER CADE ESTATE CABERNET SAUVIGNON
		96+ points	ANTONIO GALLONI CADE RESERVE CABERNET SAUVIGNON
	2015	96 points	ANTONIO GALLONI CADE ESTATE CABERNET SAUVIGNON
		95 points	ROBERT PARKER CADE RESERVE CABERNET SAUVIGNON
STATE OF	2014	95 points	ROBERT PARKER CADE ESTATE CABERNET SAUVIGNON
		93 points	ROBERT PARKER CADE RESERVE CABERNET SAUVIGNON
STATE OF	2013	97 points	ROBERT PARKER CADE ESTATE CABERNET SAUVIGNON
		94 points	ROBERT PARKER CADE RESERVE CABERNET SAUVIGNON
	2012	98 points	ROBERT PARKER CADE ESTATE CABERNET SAUVIGNON WINE
300		94 points	SPECTATOR CADE RESERVE CABERNET SAUVIGNON ROBERT
10000	2011	90 points	PARKER CADE ESTATE CABERNET SAUVIGNON ROBERT
		93 points	PARKER CADE RESERVE CABERNET SAUVIGNON ANTONIO
9	2010	01	GALLONI CADE ESTATE CABERNET SAUVIGNON ANTONIO
3		91 points	GALLONI CADE RESERVE CABERNET SAUVIGNON ANTONIO
	2009	94 points	GALLONI CADE ESTATE CABERNET SAUVIGNON ROBERT
		94 points	PARKER CADE RESERVE CABERNET SAUVIGNON ROBERT
	2008	98+ points,	PARKER CADE ESTATE CABERNET SAUVIGNON
		92 points	GALLONI CADE ESTATE CABERNET SAUVIGNON ROBERT
		-	

The Howell Mountain estate vineyard is organically farmed & accredited CCOF (California Certified Organic Farmers)

and environmental design) Gold Certified Estate Winery in Napa

The first LEED (leadership in energy

As an homage to our first winery, the 15,000 sq. ft. of caves were designed in the shape of the PlumpJack shield

A special manzanita tree on the property was the inspiration for the CADE logo, both in shape and color

The winery was built with steel made from 98% recycled material and zero wood was used in the production facility The winery and the land are Napa Green Certified for achieving environmental sustainability and conservation

A commitment to quality and place from the same owners who brought you Plumplack and Odette Estate Wineries.

For more information, please contact Sandra Roberts: SRoberts@cadewinerv.com | www.cadewinerv.com



2018 CADE Sauvignon Blanc, Napa Valley

Our 2018 Napa Valley Sauvignon Blanc has aromas of orange blossom, pineapple, grapefruit, lemon, lime, yellow apple, and stone fruits. On the palate are notes of tangerine, white peach, lychee, citrus, banana, lemon zest, and grapefruit. The wine has a vibrant acidity, minerality, and a touch of creaminess on the finish. By fermenting the wine in stainless steel, French oak, and concrete, we are building layers of complexity in the wine. The barrel fermentations add texture, density, and viscosity to the mid- palate of the wine. The concrete adds a touch of flint and minerality to the finish as well as adding some mid-palate richness. The stainless steel fermentations preserve the natural Sauvignon Blanc aromatics and the vibrant acidity and crispness.



2016 CADE Estate Cabernet Sauvignon, Howell Mountain

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, coco 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.



2016 cade 'Napa Valley' Cabernet Sauvignon

The 2016 vintage was ideal with warm and dry growing conditions through-out the season. Harvest started on September 19th and finished on the 29th, a relatively short span for valley floor fruit. The resulting wine has beautiful aromas of fresh blackberry, blueberry pie, vanilla extract, clove, white pepper, rose petal, and cinnamon. The wine has velvety tannins and a round, silky texture. On the palate are flavors of black cherry, boysenberry, cocoa powder, graham cracker, anise, and chocolate. The 2016 vintage has an elegance and roundness to it which makes it ideal for drinking now, or in 5-7 years with proper cellaring.



2016 CADE Reserve Cabernet Sauvignon, Howell Mountain

The wine starts out with aromas of blackberry, boysenberry, chocolate covered raspberry, currant, holiday baking spices, and coco nibs. In the palate are flavors of black fruits, chocolate truffles, cinnamon, caramel, cherry cola, and baked blueberries. The velvety tannins and mouth coat-ing texture of this wine make it an exceptional example of what Howell Mountain can offer. This wine will keep delivering for years to come.



2018 CADE Sauvignon Blanc, Napa Valley

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2017 CADE Estate Cabernet Sauvignon, Howell Mountain

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, cranraspberry, 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.



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2016 CADE Reserve Cabernet Sauvignon, Howell Mountain

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CADE ESTATE

PRODUCER	VINTAGE	VARIETAL ESTATE CABERNET	PRICE \$110	SCORE (RP) 96+ POINTS
CADE ESTATE	2016			
	2016	RESERVE CABERNET	\$220	98+ POINTS
ADAMVS	2016	ADAMVS	\$150	97+ POINTS
	2016	QUINTVS	\$175	95 POINTS
	2016	TERES	\$150	92+ POINTS
ARKENSTONE	2014	OBSIDIAN	\$175	94+ POINTS
BLACK SEARS	2015	HOWELL MOUNTAIN ESTATE	\$125	N/A
CAKEBREAD	2014	DANCING BEAR RANCH	\$146	97 POINTS
DAVIS ESTATES	2015	Howell Mountain	\$125	91 POINTS
Dunn	2014	Howell Mountain	\$150	95 POINTS
HALL	2015	HOWELL MOUNTAIN	\$184	97 POINTS
La Jota	2015	HOWELL MOUNTAIN	\$100	95+ POINTS
Robert Craig	2016	Howell Mountain	\$110	88 Points



CADE at 13th Vineyard

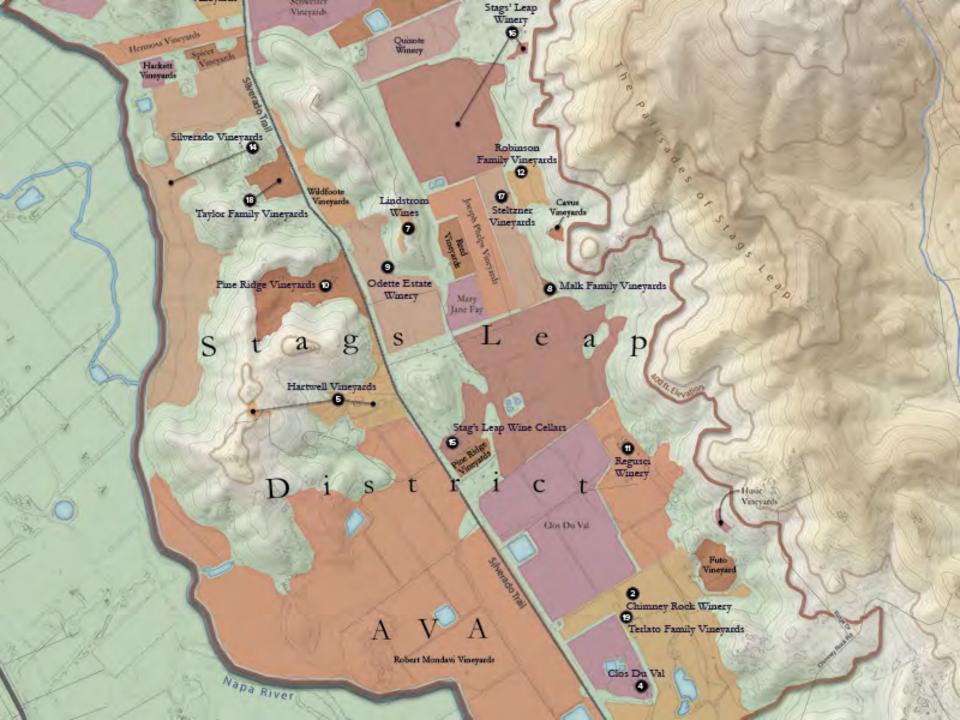


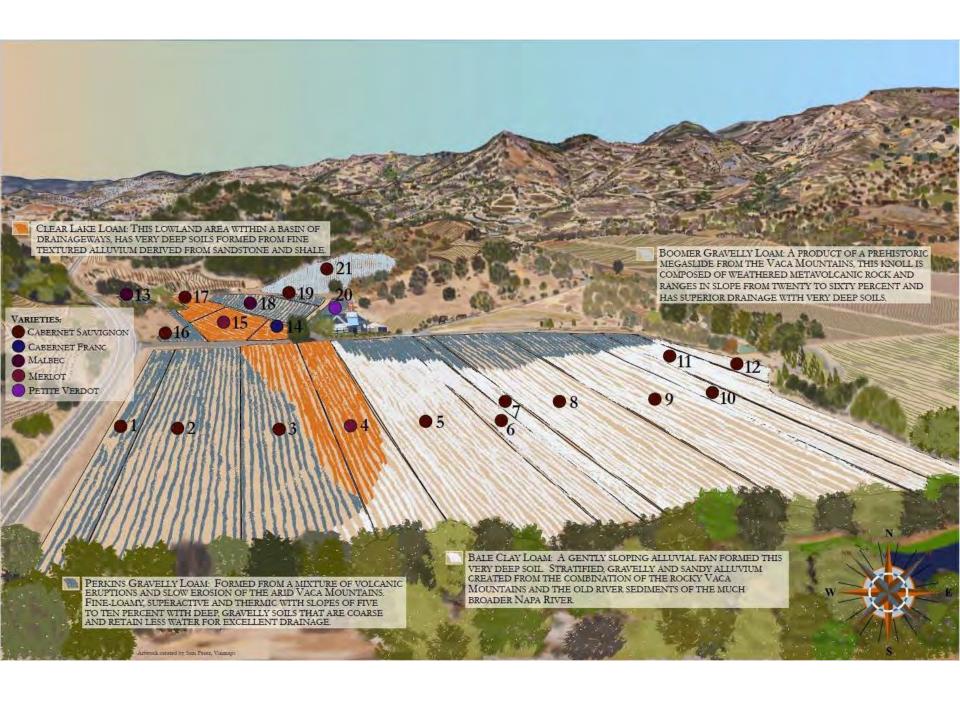


With a strong tradition of producing award-winning wines over the last 40 years, the Stags Leap AVA is known as one of the most prestigious growing regions in the Napa Valley.



- With its unique microclimates, soil types and position on the valley floor, the Stags Leap District was one of the first appellations to be designated as an AVA based on the unique terroir characteristics of its soil.
 - The soils of this region include loam and clay sediments from the Napa River and volcanic soil deposits left over from erosion of the Vaca Mountains.
- Our estate vineyard was planted in 1970 by Dick Steltzner, with replantings occurring in the 1990s and in 2014.





History of Odette Estate Winery Stags Leap, Napa Valley





- Historic site was purchased in 1965 by Dick Steltzner
- Converted from open land to vineyard by Steltzners in 1970
- Steltzner Family owned & operated until selling to us 2012, making PlumpJack only the second family to own and farm the vineyard
- Celebrated district responsible for producing winning Cabernet Sauvignon in 1976 Judgment of Paris Tasting





























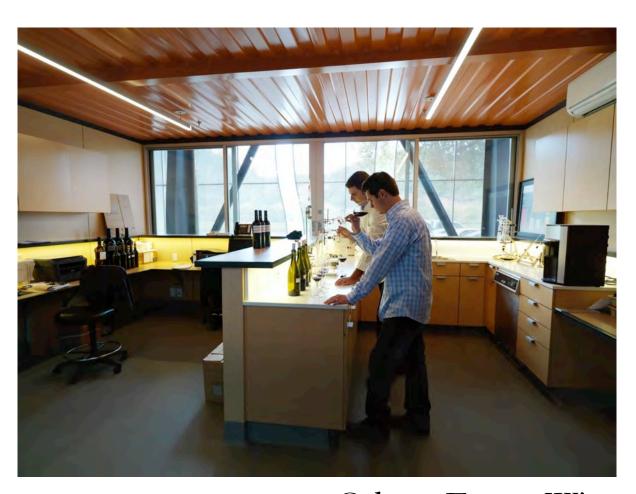








Minimizing the Odette Estate Footprint with a state of the art winery in Stags Leap



- Winery structure composed of Recycled Steel
- Unconditioned winery
- Individual temperature controlled fermentation tanks
- Repurposed Shipping Containers
- Living Roof
- Solar Panels
- Drought Resistant Landscaping
- Bike Racks and Electric Car Charging Stations
- 300,000 gallon underground cistern to capture ground water

Odette Estate Winery Stags Leap, Napa Valley







Living Roof









28 Micro-Fermenters Including both Concrete and Stainless Steel



Odette Estate Winery Stags Leap, Napa Valley













Jeff Owens Winemaker, Odette Estate Winery

A longtime member of the PlumpJack family, Jeff Owens directs the winemaking at our Stags Leap Estate, Odette, with incredible passion and great detail to his craft. A 2005 graduate of Cal Poly: San Luis Obispo, Jeff was part of the first graduating class in Wine & Viticulture at the University.

Spending his first harvest internship at the highly respected Cakebread Cellars here in Napa Valley, Jeff wanted an opportunity to work at a more boutique facility. After a great deal of research, Jeff handpicked a select group of wineries to apply to—one of which was PlumpJack. Hired initially as a cellar worker in early 2006, Jeff quickly rose up through the ranks becoming a vital member of the winemaking team. Promoted to Enologist, followed by Assistant Winemaker for PlumpJack, Jeff gained an intimate knowledge of the property, as well as winemaking as a whole.

In 2010 Jeff was presented an opportunity to move to Howell Mountain as CADE's Assistant Winemaker. With CADE's addition to the PlumpJack portfolio, the new winery provided an opportunity for Jeff to further expand his winemaking expertise. After two harvests on Howell Mountain, yet another opportunity for growth presented itself to Jeff with the purchase of a 3rd winery by PlumpJack, this one located in Stags Leap. Beginning in February of 2012, Jeff was named Head Winemaker for the new property– Odette Estate.

ADAPTATION

BY Odette



Adaptation Cabernet Sauvignon, Napa Valley

A true celebration of the whole Napa Valley, this wine is crafted from five renowned Napa Valley vineyards ranging from Calistoga to Oak Knoll.

Adaptation Petite Sirah Napa Valley

Big, bold and loaded with fruit, our Petite Sirah is sourced from vineyards planted in the warmest pockets of the northern Napa Valley.







***LANGTRY VINEYARD OSO VINEYARD** ANGWIN •

ADAPTATION

BY Odette

At Odette Estate Winery, we pride ourselves on producing wine that is emblematic to the place from which it's grown. Carefully crafted at our LEED Gold certified estate winery in the Stags Leap District, our Adaptation wines demonstrate the diversity and range within the Napa Valley appellation. Odette Estate Winemaker, Jeff Owens, hand-selects elite vineyard sources throughout the valley that reflect the unique terroir in an approachable, up-front style.



2017 Vintage Vineyards





ADAPTATION Japa Valley By Odette

2016 Adaptation Cabernet Sauvignon, Napa Valley

Production: 298 Barrels

Varietals: 85% Cabernet Sauvignon

15% Merlot

Alcohol: 14.6%

VINEYARDS

In 2016, the vineyard sources remained mostly the same as we continued to work with our favorite local growers to craft this wine. The majority of the Cabernet Sauvignon comes from Ink Grade (on the back side of Howell Mountain), which provides the framework and structure to carry this wine. We headed south incorporating vineyards in Pope Valley, Stags Leap District and Oak Knoll that complimented the abundance of tannin, color and structure already in place. This diversity and range within Napa Valley has allowed us to craft a wine which showcases the unique Napa Valley terroir in an approachable, elegant style.

HARVEST

Mother Nature brought us another beautiful vintage in 2016. The balanced growing season resulted in wines with an enhanced purity of fruit, elegance and fine, yet firm tannins with beautiful complexity.

FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. The stainless steel fermenters showcase the purity of the fruit while preserving freshness and allowing the terroir to shine through. Maceration lasted 8-14 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

IMPRESSIONS

This approachable 2016, delivers notes of rainier cherries, currants, elderberries, incense, forest floor, and dried herbs with bright acidity, adding freshness and verve to the long persistent finish.









ADAPTATION

2017 Adaptation Cabernet Sauvignon, Napa Valley

BY Odette

Varietals: 78% Cabernet Sauvignon, 15% Merlot,

4% Malbec, 2% Petite Sirah

Alcohol: 14.6%

VINEYARDS

We continue to work closely with our favorite local growers throughout the Napa Valley. The majority of the Cabernet Sauvignon comes from Ink Grade (on the back side of Howell Mountain), which provides the framework and structure to carry this wine. To balance out the blend, we incorporated vineyards from Pope Valley, the Stags Leap District and Oak Knoll, all of which complement the abundance of tannin, color and structure already in place. This diversity and range within Napa Valley has allowed us to craft a wine which showcases the unique Napa Valley terroir in an approachable, elegant style.

HARVEST

The year began with an abundance of rain, followed by a mellow spring resulting in a good berry set with little shatter. An early September heatwave jumpstarted the beginning of harvest, followed by cool weather which allowed additional hang time and phenolic ripeness while sugar levels remained stable. Most of the fruit was picked in mid to late September, making it one of the earliest vintages on record.

FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. The stainless steel fermenters showcase the purity of the fruit while preserving the freshness and allowing the terroir to shine. Maceration lasted 6-12 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

IMPRESSIONS

Brings beautiful ripeness with elegant tannins, depth and complexity, delivering notes of red cherries, blueberries, currants, forest floor, mocha, cocoa powder and crushed rocks. Bright acidity adds freshness and verve to the multi-dimensional mouthfeel leading into the long persistent finish.

ADAPTATION





Production: 1,555 Cases

Varietals: 97% Petite Sirah, 3% Cabernet Sauvignon

Alcohol: 14.6%

VINEYARD NOTES

This Petite Sirah is crafted from two of our favorite Napa Valley vineyards. Oso Vineyard which is located between Howell Mountain and Sugarloaf on the east side of Napa, and Langtry Vineyard located just outside of Pope Valley in the Northeastern corner of the Napa Valley. These two vineyards complement each perfectly by bringing power and grace together, resulting in a beautiful expression of the varietal in the Napa Valley.

FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. The stainless steel fermenters showcase the purity of the fruit while preserving the freshness and allowing the terroir to shine. Maceration lasted 6-12 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

IMPRESSIONS

The year began with an abundance of rain, followed by a mellow spring resulting in a good berry set with very little shatter. An early September heat wave jump-started the beginning of harvest, followed by cool weather which allowed additional hang time and phenolic ripeness while sugar levels remained stable. Most of the fruit was picked in mid to late September, making it one of the earliest vintages on record. This expressive and full bodied Petite Sirah exhibits a deep purple hue, revealing an assortment of wild berries, violets, licorice, pencil lead shavings, roasted coffee beans and fresh tobacco. The texture is gorgeous with richness and layers that give way to the long vibrant finish.









Odette Estate Wines

Chardonnay, Carneros

Our small production chardonnay is sourced from our friend Lee Hudson's acclaimed Carneros vineyard.

Cabernet Sauvignon, Estate Stags Leap District

The Estate Cabernet is sourced from various blocks on our 45-acre Estate in the heart of the Stags Leap AVA.

Cabernet Sauvignon, Reserve Stags Leap District

The Reserve is sourced from our hillside block and the outer edges of our 45 acre Estate in the heart of the Stags Leap AVA. The vines were planted between 1979- 1990 making them some of the oldest amongst the AVA.



"I want to make the best wine possible... energetic, expressive and approachable from day 1 to 25 years."











95+ Points

2016 Odette Estate Cabernet Sauvignon, Stags Leap District

Production: 75 Barrels

Varietals: 82% Cabernet Sauvignon

10% Merlot 4% Malbec

4% Petit Verdot

VINEYARDS

Tucked into the dramatic palisades of the Stags Leap District, our estate vineyard sits on 45 magnificent acres., As the newest addition to the beloved region, Odette looks to serve as a "breath of fresh air" to the historic District. The Odette Estate Vineyard is symbolic of the future of Stags Leap. With its two sister properties, PlumpJack and CADE (located in Oakville and Howell Mountain respectively), Odette rounds out the trio of wineries committed to producing full-bodied Cabernet Sauvignons that are notable for the combination of power and elegance, while simultaneously showcasing the unique terroir of the estates.

HARVEST

We had just enough rain at the optimal times early in the growing season, resulting in a pure, balanced expression of our Estate in the Stags Leap District. The 2016 Estate Cabernet Sauvignon is sourced from various blocks on our 45-acre Estate, ranging from four to 34 years in vine age. This also marked the first year of incorporating some of our new Cabernet Sauvignon and Malbec clones into the blend. There was a total of 28 passes across the 32 producing acres over a three week span, enabling each micro block to be captured at optimal ripeness.

FERMENTATION

Fermentation took place in fully jacketed stainless steel fermenters after a four day cold soak at 50 degrees Fahrenheit. Macerations lasted 8-14 days at a maximum temperature of 95 degrees Fahrenheit. Malolactic fermentation took place in barrel and finished up in late winter. The blend was crafted in the early spring of 2017 granting sufficient time to marry together over the next 15 months. The wine was aged in 75% new French Oak for 20 months prior to bottling.

OUR THOUGHTS

The 2016 Odette Estate Cabernet Sauvignon, Stags Leap Dictrict is laced with notes of blueberry pie, black currants, black cherries, crushed gravel, spring flowers, fresh lavender, and potpourri. Rich, layered and opaque purple in color, this mouth filling beauty coats the palate as it leads into the weightless, exuberant finish.







2016 ODETTE ESTATE CABERNET SAUVIGNON STAGS LEAP DISTRICT

POINTS

MILLIAN

"Beautifully perfumed with fragrant earth, lavender, oolong tea and chocolate-covered cherries with a core of warm cassis, crushed wild blueberries plus a compelling waft of roses." —R.P.

POINTS vincus

"Wonderfully fresh and nuanced. Sweet floral and spice notes run through a core of inky dark fruit. Blueberry jam, violet, menthol, spice and a kiss of French oak are nicely pushed forward." -A.G.

POINTS JEB DUNNUCK

"A full-bodied, thick, concentrated style as well as huge amounts of blue fruits, graphite and licorice. It has the purity of fruit that's the hallmark of the vintage."

—J.D.



100 Points

Light Cake of

2016 Odette Reserve Cabernet Sauvignon, Stags Leap District

Production: 16 Barrels

Varietals: 100% Cabernet Sauvignon

VINEYARDS

Tucked into the dramatic palisades of the Stags Leap District, our estate vineyard sits on 45 magnificent acres. As the newest addition to the beloved region, Odette looks to serve as a "breath of fresh air" to the historic District. Ultramodern architecture and design, paired with a contemporary stance on environmental responsibility, Odette is symbolic of the future of Stags Leap. Odette is committed to producing full-bodied Cabernet Sauvignons that are notable for the combination of power and finesse, while simultaneously showcasing the unique terroir of the estate.

HARVEST

The 2016 growing season was absolutely picture perfect. Mother Nature laid everything out beautifully from day one. The weather was remarkable without a single hiccup along the way. In the vineyard, the crop was naturally balanced and the integrity of the fruit was impeccable. We couldn't have asked for a better growing season. The amazing weather carried all the way through into October without a threat heading into our final picking decisions.

FERMENTATION

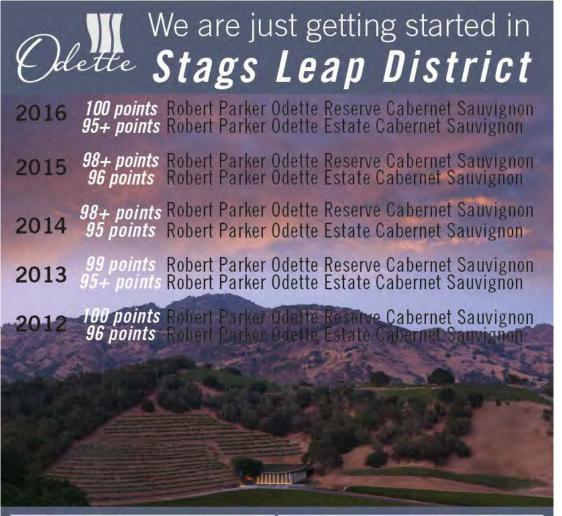
Fermentation took place in small 1-2 ton fully jacketed stainless steel fermenters after a 48 hour cold soak at 50 degrees. Maceration lasted 8-12 days at a maximum temperature of 95 degrees. Malolactic fermentation took place in barrel and finished up in late winter. The blend was crafted in the early spring of 2017 and allowed to marry together over the next 17 months. The wine was aged in 100% new French Oak for 22 months and bottle aged for 12 months prior to release.

OUR THOUGHTS

The 2016 Odette Reserve Cabernet Sauvignon, Stags Leap reveals black currants, black cherries, blueberries, crème de cassis, anise, incense, lavender and loads of graphite. Full-bodied, layered, multi-dimensional, yet seamless in nature, it carries remarkable freshness and purity, all sewn into one beautiful expression of Cabernet Sauvignon. The tannins are well integrated and extremely fine grained, adding depth, structure and length with grace.







Winemaker Jeff Owens became the **first winemaker to achieve a perfect 100-points** from Robert Parker on his inaugural vintage.

The winemaking laboratory, constructed from recycled shipping containers from China, is the only one of its kind in the Napa Valley.

The Stags Leap District estate vineyards are organically farmed and accredited CCOF (California Certified Organic Farmers).

Proud producers of the first wine to receive 100-points by the Wine Advocates Robert Parker bottled under a screw-cap.

The state-of-the-art winemaking facility is LEED (leadership in energy and environmental design) Gold Certified.

The winery is one of just a handful to feature a living green roof, plus 2,500 square feet of solar panels.

A commitment to quality and place from the same owners who brought you PlumpJack and CADE Estate Wineries.



2017 Adaptation Petite Sirah, Napa Valley

This expressive and full bodied Petite Sirah exhibits a deep purple hue, revealing an assortment of wild berries, violets, licorice, pencil lead shavings, roasted coffee beans and fresh tobacco. The texture is gorgeous with richness and layers that give way to the long vibrant finish.



2017 Adaptation Cabernet Sauvignon, Napa Valley

Brings beautiful ripeness with elegant tannins, depth and complexity, delivering notes of red cherries, blueberries, currants, forest floor, mocha, cocoa powder and crushed rocks. Bright acidity adds freshness and verve to the multi-dimensional mouthfeel leading into the long persistent finish.



2016 Odette Estate Cabernet Sauvignon, Stags Leap District

The 2016 Odette Estate Cabernet Sauvignon, Stags Leap Dictrict is laced with notes of blueberry pie, black currants, black cherries, crushed gravel, spring flowers, fresh lavender, and potpourri. Rich, layered and opaque purple in color, this mouth filling beauty coats the palate as it leads into the weightless, exuberant finish.



2016 Odette Reserve Cabernet Sauvignon, Stags Leap District

The 2016 Odette Reserve Cabernet Sauvignon, Stags Leap reveals black currants, black cherries, blueberries, crème de cassis, anise, incense, lavender and loads of graphite. Full-bodied, layered, multi-dimensional, yet seamless in nature, it carries remarkable freshness and purity, all sewn into one beautiful expression of Cabernet Sauvignon. The tannins are well integrated and extremely fine grained, adding depth, structure and length with grace.

Odette Estate

PRODUCER	VINTAGE	Varietal	PRICE	Score (RP)
ODETTE	2016	ESTATE CABERNET	\$150	95+ POINTS
	2016	RESERVE CABERNET	\$320	100 POINTS
BALDACCI	2015	Black Label	\$90	88 POINTS
CHIMNEY ROCK	2016	Cabernet (SLD)	\$95	92 POINTS
	2016	TOMAHAWK CABERNET (SLD)	\$160	94+ POINTS
	2016	GANYMEDE ESTATE CABERNET	\$160	94 POINTS
CLIFF LEDE	2016	BECKSTOFFER TO KALON	\$185	98+ POINTS
	2015	Cabernet (SLD)	\$78	93 POINTS
Clos du Val	2015	HIRONDELLE VINEYARD ESTATE CABERNET	\$120	92 POINTS
PINE RIDGE	2016	ESTATE CABERNET (SLD)	\$140	94-96+ POINTS
REALM	2016	MOONRACER ESTATE CABERNET	\$275	96+ POINTS
Regusci	2015	THE ELDERS ESTATE CABERNET	\$90	N/A
	2015	PATRIARCH	\$120	N/A
	2015	BLOCK 27 ESTATE CABERNET	\$95	N/A
SHAFER.	2015	HILLSIDE SELECT	\$295	98+ POINTS
	2016	One Point Five	\$95	95 POINTS
	2016	TD-9	\$60	94 POINTS
STAG'S LEAP	2016	CASK 23	\$295	96-98 POINTS
WINE CELLARS	2016	FAY VINEYARD	\$150	93-96 POINTS
	2016	S.L.V.	\$195	94-97 POINTS
Stag's Leap Winery	2014	THE LEAP	\$100	94 POINTS
	2015	AUDENTIA	\$225	96 POINTS





ForbesLife





PlumpJack, CADE & Odette Estate Wineries – We are honored to be a part of these top wine programs!

15 East - New York Abacus - Dallas Abe & Louie's - Boston Al Biernats Restaurant - Dallas Angele - Napa Angus Barn - Raleigh AOC - Los Angeles Aria - Las Vegas Auberge do Soleil - Rutherford Avra Estiatorio - New York Bacchanalia - Atlanta Bavettes - Chicago Benjamin Steakhouse - New York Berns - Tampa Bistro Jeanty - Yountville BLT Prime - Washington D.C. Bobby Vans - New York Bones - Atlanta Bottega - Yountville Bouchon - Yountville Brasserie 19 - Houston Buccan - Palm Beach Cafe L'Europe Palm Beach Carnivore - Milwaukee Casa D'Angelo - Fort Lauderdale Casa Juancho - Miami Chateau Marmont - Los Angeles Cheeca Lodge - Islamorada Coles Chop House - Napa Darrell & Oliver's Cafe Maxx - Pompano Beach Del Frisco's - New York Delmonico - New York El Guacho - Portland

Elway's - Denver Enchantment - Sedona Epic Steak - San Francisco Fleetwood on Front - Lahaina Gotham Bar - New York Grille 23 - Boston GT Prime - Chicago Hacienda Del Sol Guest Ranch - Tucson Harvest - Cambridge Hotel Jerome - Aspen Hy's Steakhouse - Honolulu Inn at Spanish Bay - Pebble Beach Joe's Stone Crab - Miami Beach Keen's - New York Kokkari - San Francisco La Playa - Naples Lodge at Pebble Beach - Pebble Beach Lonesome Dove - Fort Worth Mamma's Fishhouse - Paia Manny's - Minneapolis Mansion on Turtle Creek - Dallas Mastros - Newport Beach Matsuhisa - Vail Meadowood - St. Helena Michael's - Key West Monkeypod Kitchen - Kihei Montage Resort - Laguna Beach Morimoto - Napa Mountain Top - Cashiers Mustard's - Napa Nick & Sam's - Dallas Oak - Dallas Ocean Reef Club - Key Largo

Old Ebbitt Grill - Washington D.C. Pace - Hollywood Pappas Brothers Steakhouse - Houston Patroon - New York Peter Luger - Brooklyn Press - St. Helena Prezza - Boston Prime 112 at the Brown Hotel - Miami Beach Quiet Women - Corona del Mar Redd - Yountville Sanctuary on Camelback Mountain - Paradise Valley Shaw's Crab House - Chicago Shinsei Restaurant - Dallas Soreellina - Boston Spago - Kihei Sparks - New York Steak 44 - Phoenix Steak 48 - Houston Sunnyside Resort - Tahoe City Sushi Ran - Sausalito Sweet Basil - Vail Swift and Sons - Chicago Tavern on Rush - Chicago The Breakers Hotel - Palm Beach The Charter Oak - St. Helena The Fountainbleau - Miami The French Laundry - Yountville The Wynn - Las Vegas Trulucks - Naples Water Grill - Santa Monica Wine Lab - Costa Mesa Wolfdale's - Tahoe City