



2019 CADE ESTATE CABERNET SAUVIGNON HOWELL MOUNTAIN

VINEYARD NOTES

The CADE Howell Mountain Cabernet Sauvignon is sourced from four vineyards on Howell Mountain, including the CADE Estate Vineyard, CADE 13th Vineyard, Ink Grade Vineyard, and Cold Springs. The cooler 2019 vintage started on September 26th, with fruit from the Ink Grade Vineyard and finished on November 2nd with fruit from 13th Vineyard.

FERMENTATION

Majority of the fermentations went through a very short maceration time between 5-7 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 (80% 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 Allary, Ana Selection, Atelier, Bel Air, Cavin, Darnajou, D'Aquitaine, Doreau, Ermitage, Mercier, Mercurey, Nadalie, Tonnellerie O, Orion, Quintessence, Saint Julien, Seguin Moreau, Sylvain, Treuil, and Vernou.

BOTTLING

August 30–September 3, 2021

OUR THOUGHTS

On the nose are aromas of cola, blueberry, red cherry, coco nibs, baking spices, and dried cranberries. The wine has flavors of boysenberry, black cherry, elderberry, dark chocolate, clove, and licorice. The wine finishes with some bramble, amaretto, and dried blue/black fruits. The wine has classic Howell Mountain structure and tannin, big and bold but balanced in approach. The cooler 2019 vintage produced wines with higher perceived acidity and lots of red fruit flavors and aromas.

PRODUCTION: 579 Barrels

VARIETALS: 87% Cabernet Sauvignon

5% Merlot

5% Petit Verdot

3% Malbec

ALCOHOL: 15.6%

