



2009 CADE Sauvignon Blanc Napa Valley

Production: 6,700 cases
Release Price: \$26/bottle
Release Date:
Varietals: 93% Sauvignon Blanc
6% Semillon
1% Viogner

Alcohol: 13.8%

pH: 3.22

t/a: 7.0 g/l

Appellation/Vineyards

In 2009 we worked with 10 small growers (8 for Sauvignon Blanc, 2 for Semillon and 1 for Viogner). Over 53% of the fruit came from Oakville, 18% from Rutherford, 15% from Oak Knoll, 10% Yountville and 6% from Napa Valley.

Harvest

The harvest for our Sauvignon Blanc started on August 19th and finished on September 7th. Average brix at harvest is 22.7, pH 3.23 and Titratable Acidity .72 g/100ml

Fermentation

Most of the fruit (60%) was whole cluster pressed while 30% was crushed and pressed. The final 10% was crushed and allowed to sit on the skins for 24 hours. All of the juice was settled at 40 degrees for 36 hours. The juice was then moved to stainless steel tanks (34%), stainless steel drums (37%), French chateau barrels (25%) and the balance (4.0%) was fermented in concrete eggs. Three strains of yeast were used on the stainless fermented portion. 80% of the barrel ferments were inoculated while 20% were allowed to ferment with native yeasts. Fermentation lasted for an average of 32 days at 53 degrees.

Aging

Post primary fermentation, the wines were sulfured to prevent malolactic fermentation. The stainless steel tank was racked off of its lees but the stainless barrels, barrel ferments and concrete eggs were allowed to rest on their lees and stirred twice a month until February when all three lots were married pre bottling.

Bottled

March 12-14, 2010

Our Thoughts

The one word I would use to describe the 2009 CADE Sauvignon Blanc would be vivacious!! Wonderful aromas of spearmint, guava, kiwi, gooseberry and snow pea are followed on the palate with flavors of concentrated lemon/lime mix, fig and guava. The lees give the wine nice weight in the mouth. The large influence of our Estate vineyard in Oakville (26.5%) has really brought a wonderful complexity and depth of flavors to this wine.