



## 2008 CADE Sauvignon Blanc Napa Valley

Production:	5,200 cases
Release Price:	\$26/bottle
Release Date:	April 2009
Varietals:	93% Sauvignon Blanc 7% Semillon
Alcohol:	13.8% By Vol.
pH:	3.45
t/a:	.71g/100ml

### Appellation/Vineyards

In 2008 we worked with 10 small growers (8 for Sauvignon Blanc, 2 for Semillon). 35% of the fruit came from Oakville (Tench Vineyard, PlumpJack estate Vineyard), 34% from Rutherford (Beckstoffer's Melrose Vineyard), 15% from Oak Knoll (Stanley), 10% Yountville and 6% from Napa Valley.

### Harvest

The harvest for Sauvignon Blanc started on August 30<sup>th</sup> and finished on September 15<sup>th</sup>. Semillon was harvested on August 30<sup>th</sup> and September 9-10. Average brix at harvest is 23.21, Titratable Acidity .71 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 (37.5%), French chateau barrels (25%) and the balance (3.5%) was fermented in concrete eggs. Three strains of yeast were used and the wine fermented 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 10-11, 2009

### Our Thoughts

The 2008 vintage is a bit richer and denser than past vintages. Enticing aromas of green melon, wet stones, cantaloupe, cut grass and vanilla bean are followed on the palate with flavors of guava, rose petal, gooseberry and vanilla. The 7% Semillon fleshes out the mid palate and adds a nice layer to the finish.