



2007 CADE Cabernet Sauvignon Howell Mountain

Production:	2,958
Release Price:	\$72/bottle
Release Date:	June 2010
Varietals:	98% Cabernet Sauvignon 2% Merlot
Alcohol:	14.8%

Appellation/Vineyards

The 2007 CADE Cabernet Sauvignon Howell Mountain comes to us from 5 small growers on Howell Mountain: CADE Estate, Ink Grade, Outpost, True and Pestoni.

Clones: CS – see, 341,337,7,169,4,8 / Merlot: 181, Three Palms Selection

Harvest on Howell Mountain began on September 12th and lasted through October 26th.

FERMENTATION

Temp: Fermented between temps of 85-95 Degrees

Maceration Length: 8-61 Days

Free Run only

Elevage

19 months in 100% French Oak. 85% of the French Oak was brand new. Wine was stirred on Lees for the first three months. Racked 3 times during aging and Malolactic took place in Barrel (50% went native without inoculation).

Cooperage

Sylvain, Taransaud, Seguin Moreau, Sylvain, Nadalie and Saury.

BOTTLING

Took place on June 29th – 30th, 2009

OUR THOUGHTS

The 2007 CADE Howell Mountain Cabernet Sauvignon is a truly powerful wine and a true representation of Howell Mountain. Aromas of baked plums, cassis, black olive and smoke jump from the glass. Secondary aromas of soy, vanilla, black cherry and cola nut come forward with aeration. On the palate dense flavors of black cherry, cocoa powder, black olive and sage are followed with a dense wall of tannins that will allow for this to age gracefully for the next 5-10 years.