

Wineries to Watch
Five rising stars in Napa Valley
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CADE
A Leader in Green Design



High on Howell Mountain at the eastern flank of Napa Valley, Cade Winery is at the cutting edge of green winemaking.

The winery, whose name is a Shakespearean reference to a cask or barrel, was built to reflect the rugged terrain, resting on a steep, rocky slope surrounded by towering trees. It is a sister winery to PlumpJack, owned by San Francisco Mayor Gavin Newsom and billionaire Gordon Getty.

Cade's wines are as exciting as its \$16-million, 15,000-square-foot facility, which was designed for environmental sustainability. The winery-a recipient of an LEED (Leadership in Energy and Environmental Design) certification-is mostly concrete, steel and glass, with little wood. (The concrete is a special mix made from recycled materials.)

It also features solar panels and wall insulation made from recycled jeans. Barrels are aged in a connecting cave.

The emphasis of the winery is on Cabernet Sauvignon-with three different bottlings-and Sauvignon Blanc. To date, the 2006 Cabernet Sauvignon Napa Cuvée (91 points, \$60) best shows the direction. Rich and vibrant, even powerful, delivering grapey currant and herb notes, it's a tight and complex wine. The Cuvée is a blend of four Napa vineyards: To Kalon, Dr. Crane, Ink Grade and Las Amigas. The Sauvignon Blancs from 2006 (88, \$26) and 2007 (87, \$26) are fresh and lively, mixing grassy herbal scents with pure, focused passion fruit and citrus flavors.

Coming this fall, two more Cabernets. The 2006 Howell Mountain bottling (\$74, 1,500 cases), from the Outpost and Tru vineyards, is denser and very concentrated, yet avoids being overly tannic, offering an elegant mouthfeel. The 2006 Howell Mountain estate bottling (\$68, 300 cases), which contains 16 percent Merlot, has a minty edge, yet is intense, vibrant and elegant, with hints of minerality, lively acidity and fine-grained tannins. Anthony Biagi oversees winemaking at this innovative model for the future.