

WINE

Taking the LEED

From Vines to Vats



Amid Napa's rolling hills is a winery that's light on the environment, yet big on impact. Take a tour of CADE, California's first winery estate to be awarded the coveted LEED Gold certification, from its vines to its vats.

SUSTAINABLY BEAUTIFUL From its hospitality building to its cave and production facility, CADE is a postcard picture of sustainability. Architect Juan Carlos Fernandez of Lail Design Group created a structure with an inverted roof that floats over a collection of concrete walls and vertical volumes; his inspiration drawn from the rolling hills of Howell Mountain where the winery is perched.

THE CONCEPT "The first impression that we wanted to create was one of visual excitement," said Fernandez. "With dozens of wineries around the valley, our starting point was to remove the word 'traditional' from the project. I believe we accomplished this by designing buildings with a powerful presence, using exposed concrete, steel, glass and a prominent scale." The concept encompasses a 14,500-square-foot network of wine caves built into the hillside. The caves are used for wine storage and barreling.

STRICTLY ORGANIC The winery's caves are used primarily for wine storage and barreling, and are popular attractions for tourists. CADE uses strictly organic, sustainable farming practices, enhanced by the estate's green construction.

ECO FEATURES The building features materials composed of concrete with 30 percent fly ash, steel made up of 98 percent recycled material, as well as glass and wood certified by the Forest Stewardship Council (FSC). The main building at CADE relies on natural ventilation, blue jeans for insulation and its own concrete mass for cooling. Visitors use plug-in bases for hybrid electric cars; bicycle racks, as well as a shower, so cyclists can freshen up before an event or tasting.

TASTINGS Open for tastings by appointment, seven days from 10am to 4pm. \$10 per person. Private tours followed by a food and wine pairing at 10am and 1pm daily for \$30 per person.