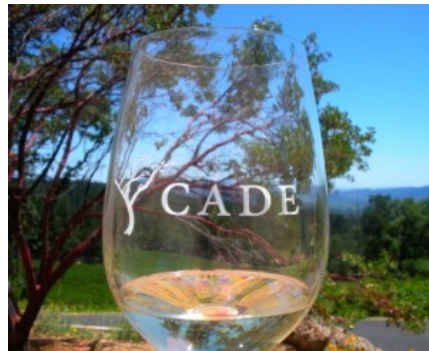


Week of Wine: Cade, Napa's First Organic Winery



Perched on Howell Mountain, a hillside high in the Napa winegrowing region, Cade Winery occupies an ideal location for the perverse struggle that grapes must endure to produce the perfect fruit. That characterization seems fitting for a winery whose name, like all owned by the PlumpJack Group, has its roots in Shakespeare. The labor of the grapevines combined with a green production process and organic fruit results in superbly complex wines.

One of the newest wineries in the Napa Valley, Cade wears the distinction of being the first green winery. By practicing organic farming and energy conservation, with a commitment to sustainability and being housed in environmentally sensitive buildings, Cade is on-track for organic and LEED certification. Cade also actively participates in the screw top vs. cork debate by bottling wines both ways. As seen in the picture above, a much-loved Manzanita tree inspired the unique Cade logo.

Cade Winery specializes in wine and cheese pairings which typically consist of three courses. Whether you choose to make an appointment for two on a quiet afternoon or use Cade as the setting for your next party, the kitchen delivers consistently delectable treats to please the palate. The set menu is arranged by season and offers a little more heartier fare than the average pairing. All food is organically-grown and sourced locally.—Michelle Zaffino

Come to Cade for a tour and tasting one afternoon, by appointment only. The winery currently produces three wines ranging in price from \$28 to \$64, a Sauvignon and two Cabernets, with a third premium Cabernet Sauvignon coming in early 2010. Look to the Cade Winery website for more information on where to buy.

