

2001 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Vintage

Excellent weather in 2001 provided ideal ripening conditions throughout Napa Valley, resulting in small berries with intense flavors and excellent acid structure.

Vineyard

Our goal at Cliff Lede Vineyards is to farm thoughtfully, grow the best grapes possible, and then let the vineyard speak through wines that are truly representative of their region. Working with a variety of clones and rootstock from nine blocks in our estate vineyards, our winemakers had a complete palette of flavors and nuances to employ in producing this wine.

Winemaking

The grapes were hand-picked from September 15 through October 15 into small harvest boxes, then crushed and cold-soaked in stainless steel tanks. Following a two-week fermentation, selected lots underwent extended maceration to integrate the tannins. After pressing, the wines were racked into French oak barrels and aged for 20 months, then blended and bottled unfined.

Tasting Notes

Power and intensity are delivered with balance and poise in a wine that is richly flavored, dynamically complex, silky smooth, and irresistibly drinkable. The bouquet is loaded with luscious black fruits and offers hints of crushed roses. The fruit shows up vibrantly on the palate, along with notes of vanilla, clove, and smoke.

Blend: 76% Cabernet Sauvignon, 17% Cabernet Franc, 7% Merlot
Alcohol: 14.5%
Release: April 2004
Production: 1206 cases