

2004 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Established in 2002, Cliff Lede Vineyards encompasses 60 acres of vineyards in the famed Stags Leap District. Owner Cliff Lede, viticulturalist David Abreu, Winemaker Michelle Edwards, and consultant Michel Rolland have come together to form an unrivalled team, making the most of this remarkable property.

Vintage

An early, warm start to spring was followed by cooler weather during flowering. This led to a smaller and more concentrated crop. A brief yet intense ripening period (temperatures hovered over 100° for several days) allowed fruit to achieve superb ripeness while maintaining a generous balance of acidity and richness.

Vineyards

Fruit was sourced from our estate vineyard on the Yountville Cross Road and the hillside terraces of our Poetry vineyard. Many vineyard blocks, comprising a wide range of rootstocks, clonal selections and trellis systems are included in this blend.

Winemaking

Hand harvested into small 35-pound boxes, the grapes were destemmed to tank for a three-to-five-day, pre-fermentation cold soak. The juice was inoculated and the wine underwent a seven to ten day warm fermentation in an effort to promote extraction. Selected lots were held on the skins after fermentation for nearly a month to further develop the tannin structure. The wine was racked into thin-stave French, chateau-style oak barrels (eighty-seven percent of which were new), where the wine was aged for twenty months. In order to preserve its inherent concentration and rich texture, the wine was bottled unfiltered and unfiltered.

Winemaker Notes

The 2004 Cliff Lede Cabernet Sauvignon opens with pronounced notes of vibrant cassis, violets, sabra, and black cherry coulis. In the palate a mélange of flavors outlined by red currant, hazelnut, and blood plum fill the mouth in a procession of tight and gently-integrated tannins with just a hint of cacao nibs. This brooding and exorbitant Cabernet displays the complexity, the finesse, and the elegance reflective of the Stags Leap Appellation.

Analysis

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| Composition: | 85% Cabernet Sauvignon, 10% Malbec, 5% Petit Verdot |
| Alcohol: | 14.8 % |
| Bottled: | July 2006 |
| Release: | March 2007 |

Suggested retail price: \$50

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