

2004 Cliff Lede Sauvignon Blanc, Napa Valley

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° F for several days) allowed fruit to achieve superb ripeness while maintaining a generous balance of acidity and richness.

Vineyard

The fruit was sourced from a vineyard nestled in the eastern hills of Napa Valley. These vines benefit from their location on ancient alluvial fans and have consistently yielded wines of unbridled quality and finesse.

Winemaking

The fruit was hand harvested on August 11 and arrived at the winery in excellent shape. Gentle press cycles were employed and the wine was fermented at rather low temperatures to retain the freshness of the fruit. The juice went dry after almost a month in tank and the wines signature crispness was preserved by avoiding both malolactic fermentation and oak.

Tasting Notes

Intense aromas of white peach, apricots, lemongrass and acacia flowers come out of the glass. Initial flavors of grapefruit and passion fruit burst forth upon the palate followed by a pleasantly unctuous mid-palate which is punctuated by a clean, refreshing finish.

Analysis

Alcohol:	14.1%
T.A.:	6.4g/l
pH:	3.36
Production:	2211 cases
Bottling Date:	February 16, 2005
Release Date:	June 1, 2005