

2006 MOON SYMPATHY CABERNET SAUVIGNON, STAGS LEAP DISTRICT

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

Vintage

Weather patterns during the 2006 growing season shifted abruptly, as if on command, to meet the needs of the developing fruit. Cool and wet conditions throughout April resulted in a late budbreak, about three weeks later than average. The swift transition to warm, dry weather in May was instrumental in quick bloom and fruit set, with strong growth and great set throughout. Just at the onset of *veraison* summer's heat intensified, resulting in many straight days of triple digits. The hottest July on record gave way to below-average temperatures in August and September, allowing even ripening and long hang times. Overall, the combination of perfect fruit set and ideal ripening has produced very concentrated wines that will mark 2006 as one of the great Napa vintages.

Vineyards

The majority of this fruit was sourced from two distinctive blocks named Darkside of the Moon and Sympathy for the Devil, both located on the hillside Poetry Vineyard. Despite their geographic juxtaposition, the soils of these two blocks demonstrate stark contrasts, which are reflected in the wine's complex profile.

Winemaking

Grapes were picked in the darkness of the early morning hours, and immediately subjected to rigorous selection by our three-tiered hand-sorting system. The berries were gently delivered to tank by our distinctive crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately four to five days and fermentations were managed via a combination of *delestage*, punchdowns and pumpovers. Extended maceration from three to five weeks fine-tuned our tannin profiles, and allowed us to perfect mouth feel and wine complexity. The wine underwent eighteen months of *elevage* in 63% new French oak and 37% neutral French oak.

Winemaker Notes

A passionately youthful and playful wine, this dual-block offering is both coy and flirtatious. The bouquet presents an unusual concoction of blueberries and tart cherry to grilled meats and fresh lavender. The floral expression persists upon entry, as a bounty of fruit oversees a mouth with edges shaped by plum, perfume, and cocoa. An extension of perfume and plum provide the finish, riding a bridge of soft and elegant tannins.

Analysis

Composition:	98% Cabernet Sauvignon, 2% Cabernet Franc
Alcohol:	15.2 %
Tons/Acre:	1.5 – 2.3
Bottled:	June 2008
Release:	May 2009
Production:	649 cases