

## 2008 CLIFF LEDE CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Owner Cliff Lede, viticulturalist David Abreu, Winemaker Kale Anderson and Consulting Winemaker Philippe Melka have come together to form an unrivalled team, making the most of this remarkable property.

### Vintage

The growing season started with low soil moisture due to an abbreviated rainy season that delivered sparse precipitation. Vintage 2008, like the previous year, would unfold under drought conditions. Spring and an early bud break were greeted by an extended cold spell through early May, resulting in delayed growth and multiple days of frost. Bloom time finally saw a warming trend, allowing berry development to progress rapidly under warm and clear summer days, with the fog absent until the onset of *veraison*. Ripening progressed slowly and evenly. Then, as summer gave way to fall, building temperatures led to an early harvest. On par with the low yields of 2007, the 2008 vintage relays balanced crop flavors and profound intensity.

### Vineyards

Our Fruit is sourced from an exceptional vineyard with volcanic ash soils in the Diamond Mountain Appellation. The sun-drenched mountaintop vineyard has northeastern exposure and late afternoon breezes that ripen the fruit slowly and evenly. Cool nights promote balanced structure and acidity in the finished wines.

### 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 five to eight 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. The wine underwent eighteen months of *elevage* in 82% new French Oak. Bottled Unfined and Unfiltered.

### Winemaker Notes

Sage, mocha, tanned leather open into classic crème de cassis and violet aromas. Opulent red cherry pie dominates the rich mid-palate. Blankets of sweet, silky fine grained tannins unfold through the hedonistic finish. An ashy minerality holds the wine together seamlessly. Enjoy now and for years to come.

### Analysis

Composition:	100% Cabernet Sauvignon
Alcohol:	14.4%
Bottling Date:	July 2010
Release Date:	December 2011
Production:	595 Cases
Picking Dates:	September 6 <sup>nd</sup> – September 8 <sup>th</sup> , 2008