

## 2010 CLIFF LEDE CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Owner Cliff Lede, viticulturist David Abreu, and Winemaker Chris Tynan have come together to form an unrivalled team, making the most of this remarkable property.

### Vintage

The 2010 vintage began with a wet winter that kept the soil moist into spring. The vines responded with moderate vigor and healthy canopies. The cool temperatures in the spring continued through harvest resulting in one of Napa Valley's coolest vintages on record. The below average temperatures slowed berry development and ripening by two to three weeks in most varieties, resulting in full ripeness at lower sugar levels. Early season thinning lowered yields and allowed the grapes to achieve optimal ripeness, and careful canopy management protected the fruit from a couple of heat waves in late August and September. Most of the crop was harvested in mid-October during an intense two week period taking advantage of the warmth in October and before the early November rains.

### Vineyards

Our Diamond Mountain Cabernet Sauvignon is from an exceptional, low-yielding 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 gravity-delivered to tank using 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 *délestage*, punchdowns and pumpovers. Extended maceration from three to five weeks fine-tuned our tannin profiles. The wine underwent eighteen months of *élevage* in 100% new French Oak. Bottled unfined and unfiltered.

### Winemaker Notes

Exotic aromatic highlights of Madagascar vanilla bean, sarsaparilla root, and violet grace the profound dark berry fruit, fresh leather, and black olive bouquet. This mountain Cabernet impresses with fragrant hints of woody pine and crushed autumn leaves complemented by sage and slate. Plush tannins coat the palette with a smooth, chocolaty lingering finish.

### Analysis

Composition:	92% Cabernet Sauvignon, 5% Cabernet Franc, 3% Merlot
Alcohol:	15.0%
Bottling Date:	July 2012
Release Date:	December 2013
Production:	284 Cases
Picking Dates:	October 8 <sup>th</sup> – October 12 <sup>th</sup> , 2010