

## 2010 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Owner Cliff Lede, Vineyard Architect David Abreu, and Winemaker Chris Tynan have come together to form an unrivaled 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

The fruit was sourced from our Twin Peaks Vineyard estate, as well as the hillside terraces of our Poetry Vineyard. The wine is composed of small lots from many of our best blocks, representing a diverse range of carefully selected clones and rootstocks. From exposed, rocky terraces that are volcanic in origin to valley-floor alluvial soils, the breadth of contributing sites translates into a wine of impressive complexity.

### Winemaking

Hand harvested in the cool early morning hours, the fruit was hand sorted with a goal of eliminating less-than-perfect berries. The selected fruit was gently delivered to tank via gravity by our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five days, and fermentations were managed by a combination of *delestage*, pumpovers, and punchdowns. Extended maceration ranging from three to four weeks fine-tuned tannin profiles, allowing us to build mouth feel and wine complexity. The wine was aged in French oak for twenty-one months, 54% of which was new.

### Winemaker Notes

Vibrant black and bing cherry and wild berry aromas are complemented by anise spice and vanilla bean. A silky and inviting entry introduces flavors of cocoa and dark red fruit. This is a generous wine with refined tannins and the characteristic earthy minerality of Stags Leap District that carry this wine to a lengthy finish.

### Analysis

Composition: 80% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc, 4% Petit Verdot  
Alcohol: 14.8%  
Production: 4314 cases  
Bottling Date: July 2012  
Release Date: February 2013  
Price: \$70