

2010 LANDSLIDE FIRE 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 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 of warm days.

Vineyards

The majority of this fruit was sourced from two distinctive blocks named after the rock songs "Landslide" and "Light My Fire," located on our estate Twin Peaks Vineyard. The gravelly loam in "Light My Fire" produces opulent Cabernet with ripe, dark fruit and plush tannins. The hillside, terraced vines of Malbec in "Landslide" offer an intense aromatic lift to the blend.

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 by our distinctive crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five to eight days and native fermentations were managed via a combination of *delestage*, punchdowns and pumpovers. Extended maceration for four to five weeks fine-tuned our tannin profiles. The wine underwent twenty-one months of *elevage* in 100% new French oak.

Winemaker Notes

This rocking quartet of Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec greets the senses with an aromatic prelude of blackberry, blueberry, and violet. The inky dark color of this ripe, voluptuous medley segues into a concentrated palate of cassis and cacao nibs, with harmonious notes of black licorice. The gravelly minerality of the Twin Peaks Vineyard is a finale that begs for an encore.

Analysis

Composition:	80% Cabernet Sauvignon, 13% Merlot, 5% Cabernet Franc, 2% Malbec
Alcohol:	15.1%
Bottling Date:	July 2012
Release Date:	May 2013
Production:	822 Cases
Retail:	\$95

These go to eleven.