

## 2012 CLIFF LEDE SAUVIGNON BLANC, NAPA VALLEY

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 2012 vintage was a glorious year for Napa Valley. A frost-free and uniform bud break was followed by steady spring weather during flowering, allowing for even fruit set. Summer conditions were moderate, with warm days, cool nights, and minimal heat spikes, ideal for slow and steady grape maturation. The wines are showing exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet intense, structure. Optimal ripeness was achieved thanks to an early autumn of consistently warm, but not hot days.

### Vineyards

Our Sauvignon Blanc is a lively, yet elegant Napa Valley expression of this varietal. The primary source for this wine is a vineyard located in eastern Rutherford. There, old vines planted to a heritage Musqué clone and Sémillon provide density, richness, and citrus notes. Another component of the Sauvignon Blanc is sourced from a vineyard in the southeastern hills of Napa Valley residing on ancient, weathered, alluvial fans of silty impoverished soils that contribute an intense brightness and mineral austerity. In addition, we include fruit from a cooler climate vineyard on the east side of Napa, imparting vibrant acidity and finesse to the wine. A vineyard in Chiles Valley, a small pocket in eastern Napa County, contributes tropical Sauvignon Blanc character and old vine Sauvignon Vert to the blend.

### Winemaking

The fruit was hand-harvested and arrived at the winery at dawn. The grapes were then held in controlled conditions of low oxygen and cold temperatures. Followed by meticulous hand-sorting, some of the fruit underwent gentle, whole-cluster pressing and another portion was subjected to between six and twelve hours of skin contact prior to pressing. The juice was fermented in 58% stainless steel tanks, 35% French, mostly neutral, oak barrels, and 7% concrete eggs. All fermentations were conducted at cold temperatures to preserve the freshness of the fruit. Upon reaching dryness, the wine was aged on its lees and underwent daily or weekly *battonage*. Secondary fermentation was suppressed.

### Winemaker Notes

Enticing aromas of white peach, cantaloupe, and orange blossom are complemented by bright, citrus notes of lemon curd and zest. Tropical flavors of pineapple and carambola introduce a rich and concentrated palate that finishes with persistent minerality.

### Analysis

Composition: 92% Sauvignon Blanc, 6% Sémillon, 2% Sauvignon Vert  
Alcohol: 14.7%  
Production: 6297 cases  
Bottling Date: March 2013  
Release Date: May 2013