

2004 CLIFF LEDE CABERNET SAUVIGNON, DIAMOND MOUNTAIN

Vintage

An early, warm start to spring was followed by cooler weather during flowering. This led to a smaller and more concentrated crop. A brief yet intense ripening period (temperatures hovered over 100° F for several days) allowed fruit to achieve superb ripeness while maintaining a generous balance of acidity and richness.

Vineyard

Diamond Mountain is most noted for its very fine grained volcanic ash soils which contribute a great deal to the flavor structure and unique tannin profile of the resultant wines. The vineyard from which the fruit for this wine was sourced resides at approximately 1000 feet and consists of a steep, terraced south facing slope that provides morning sunlight for optimal ripening. The climate is influenced by ocean breezes and fog, resulting in large temperature swings between day and night, which help to preserve the acidity of the grapes.

Winemaking

Hand harvested into small 35-pound boxes, the grapes were destemmed to tank for a three-to-five-day, pre-fermentation cold soak. The juice was inoculated and the wine underwent a seven-to-ten day warm fermentation in an effort to promote extraction. Selected lots were held on the skins after fermentation for nearly a month to further develop the tannin structure. The wine was raked into thin-stave French chateau-style oak barrels (eighty percent of which were new), where the wine was aged for sixteen months. In order to preserve its inherent concentration and rich texture, the wine was bottled unfiltered and unfiltered.

Winemaker Notes

The 2004 Cliff Lede Vineyards Diamond Mountain Cabernet Sauvignon offers aromas of black currant fruit, white pepper, jasmine, sarsaparilla, and spicy oak. It possesses a medium to full body with impressions of dark berries that build up to a sweet plum mid-palate, eventually diffusing to a lengthy finish.

Composition: 95% Cabernet Sauvignon, 5% Petit Verdot
Alcohol: 14.7%
Production: 449 cases

Bottled: July 2005
Release: December 2007