

2007 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, viticulturalist David Abreu, Associate Winemaker Kale Anderson, and Consulting Winemaker Philippe Melka have come together to form an unrivalled team, making the most of this remarkable property.

Vintage

The lack of winter rainfall resulted in low soil moisture at the start of the vintage. With a gradual transition into spring and the earliest irrigation on record, 2007 opened with cool weather and early growth. A mild April turned to a hot May and June, with grapevines blazing through bloom and the first phase of development. Late summer heat punctuated the start of harvest. Finally, a good rain in late October brought harvest to a close. The 2007 vintage is most noted for its dry start and small berry size with pronounced flavors of unusual depth and complexity.

Vineyards

Fruit was sourced from our estate Twin Peaks Ranch on the Yountville Cross Road, as well as the hillside terraces of our Poetry vineyard, in which yields are maintained at sparse levels, ranging from 0.8 to 3.8 tons/acre. The wine is composed of small batches from many of our best blocks, representing a diverse range of carefully selected rootstocks and clones.

Winemaking

Grapes were picked in the darkness of the early morning hours, and immediately subjected to rigorous selection by our three-tiered sorting and refinement process. The whole berries were gently delivered to tank by our crane system, minimizing disruption of berry integrity. Cold soaks lasted three to six days, and fermentations were managed via a combination of *delestage* and pumpovers. Extended maceration ranging from three to four weeks fine-tuned our tannin profiles, allowing us to perfect mouth feel and wine complexity. The wine was aged in 60% new French oak and 40% neutral oak for eighteen months.

Winemaker Notes

Forest floor and Chanterelle mushroom greet the nose immediately. The aroma quickly develops into layers of cardamom, clove, and leather. After decanting, citrus blossom, blackberry jam, and dried currants evolve. This wine is unquestionably Stags Leap District: balanced fine-grained tannin, concentration, and fresh minerality. Satsuma peel, dark chocolate, black cherry, and damson plum characterize the lengthy finish. At cellar temperature, further rewards can be found up to 24 hours after uncorking, in the form of maraschino cherry and raspberry.

Analysis

Composition:	75% Cabernet Sauvignon, 12% Merlot, 7% Malbec, 4% Cabernet Franc, 2% Petit Verdot
Alcohol:	14.9%
Bottled:	June 2009
Release:	May 2010
Production:	5,147 cases
Suggested Retail:	\$60