

2010 Cliff Lede High Fidelity, 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 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 just ahead of the late October heat and early November rains.

Vineyards

Fruit was sourced from our Twin Peaks Ranch and a few of our valued growers within the Napa Valley. Yields are maintained at sparse levels, ranging from 2 to 3.5 tons per acre. The wine is composed of small lots from a variety of blocks, representing the 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 hand sorting process. The whole berries were gently delivered to tank by our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five days, and fermentations were managed via a combination of *delestage*, pumpovers, and punchdowns. 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 100% new French oak for eighteen months.

Winemaker Notes

Inspired by the right bank blends of Bordeaux, this blend is based on Merlot. Blackberry tart, mocha, and tobacco leaf characters develop into dried flowers on the nose. A rich, opulent texture in the mid-palate is layered with black currant and allspice. The silky tannins are braced by a beam of minerality that extends through the finish indicating the benefits of cellaring.

Analysis

Composition:	54% Merlot, 23% Cabernet Franc, 15% Cabernet Sauvignon, 8% Malbec, 1% Petit Verdot
Alcohol:	15.1%
Bottled:	July 2012
Release:	February 2013
Production:	808 cases