

2014 SCARLET LOVE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Cliff Lede, Vineyard Architect David Abreu, and Winemaker Christopher Tynan have come together to form an unrivaled team, making the most of this remarkable property.

Vintage

The 2014 vintage was a vintner's dream. A dry winter with unseasonably warm temperatures prompted an early bud break, leading to one of the earliest harvests on record. Moderate weather throughout the spring and summer allowed the vines to achieve a good set. Dry conditions led to low vigor vines and small, abundant berries, creating very concentrated fruit that ripened with the warm fall days. With lovely autumn weather, harvest proceeded at a steady pace.

Vineyards

Our estate vineyard blocks are named after Cliff's favorite rock songs. The name of this blend is derived from Grateful Dead's "Scarlet Begonias" in our Twin Peaks vineyard and from Cream's "Sunshine of Your Love" in our Poetry vineyard. The Cabernet Sauvignon in "Sunshine of Your Love" is planted in shallow volcanic soil and farmed to low yields, contributing concentration and classic Stags Leap character to the backbone of the blend. "Scarlet Begonias" is a small block of Petit Verdot that provides depth, structure, and a luxurious perfume of floral and spice notes.

Winemaking

In the cool darkness of night, grapes were hand-picked into twenty-five pound bins to minimize crushing. By early morning, the grapes were subjected to rigorous selection by our three-tiered sorting process which includes our cutting edge optical sorter, and a slow, individual berry hand sort. The fruit was gently gravity-delivered to small tanks by our unique crane system which kept the berries intact. Cold soaks lasted from five to eight days, and fermentations were managed through a combination of pump overs and *délestage*. Extended maceration of up to six weeks ensured exceptional extraction and fine-tuning of tannin profiles. This wine underwent eighteen months of *élevage* in French oak barrels, 83% of which were new.

Winemaker Notes

Scarlet Love shows off the depth and quality of the terroir in our little section of Stags Leap District. Aromas of Luxardo cherry, blackberry, and black licorice soar from glass. Beautifully integrated and expressive, the bouquet is complex with layers of crushed rock minerality, dark chocolate, and sweet ripe fig. The cashmere-like tannins caress the palate and linger for a long epic finish.

Analysis

Composition: 94% Cabernet Sauvignon, 3% Merlot, 2% Cabernet Franc, and 1% Petit Verdot
Production: 1,794 cases
Bottling Date: July 2016
Release Date: May 2017

These go to eleven.