

CLIFF LEDE

VINEYARDS

2015 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 unrivaled team, making the most of this remarkable property.

Vintage

The 2015 vintage was a wonderfully classic year for Napa Valley wines. A dry winter, followed by warm spring temperatures, led to an early bud break that set the stage for one of the earliest harvests on record. Crop levels were lower than average due to dry conditions and a cool weather spell during flowering. The dry soils led to low vigor vines and small berries, creating very concentrated fruit. With lovely summer weather, it was our earliest harvest on record and the red wines we produced are opulent, voluptuous wines with incredible concentration.

Vineyards

The Merlot and Cabernet Sauvignon in this blend is from our Twin Peaks estate vineyard, while the Cabernet Franc hails from acclaimed viticulturist David Abreu's Madrona Ranch. The vineyards are farmed with meticulous attention to detail, maintaining yields at sparse levels—ranging from two to three tons per acre. The wine is composed of just a few of our best lots from these most cherished sites.

Winemaking

Grapes were picked in the darkness of the early morning hours. The freshly-harvested fruit immediately underwent rigorous selection by our three-tiered sorting process, which included our cutting-edge optical sorter. Whole berries were gently delivered by gravity to tank using our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately seven days, and fermentations were managed via a combination of *délestage*, pumpovers, and punchdowns. Extended maceration ranging from four to five weeks fine-tuned our tannin profiles, allowing us to perfect mouth feel and wine complexity. The wine was aged in French oak barrels, 90% of which was new, for twenty-one months.

Winemaker Notes

The brooding 2015 High Fidelity is a dark ruby colored beauty that charms with its gorgeous perfume of wild raspberries, cardamom, clove, and black tea. Captivating flavors of candied spiced plums, kirsch, and fruit cake are augmented by retro nasal notes of autumn leaves, exotic incense, and black truffle. The silky unrestrained Merlot provide a seductive entry and mid-palate that is both expansive and lush, while the Franc lends a backbone of subtle concentration, built on suave tannins guaranteeing a structured longevity.

Analysis

Composition: 58% Merlot, 28% Cabernet Franc, 13% Cabernet Sauvignon, 1% Petit Verdot

Alcohol: 15.3%

Production: 905 cases

Bottling Date: July 2017

Release Date: February 2018