

CLIFF LEDE

VINEYARDS

2013 CLIFF LEDE 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 Chris Tynan have come together to form an unrivaled team, making the most of this remarkable property.

Vintage

An early growing season led the way to an excellent vintage in 2013. A warm, dry spring brought early bud break and uniform vine growth. Late June's heat wave led to an early and even veraison, followed by steady maturation during the temperate late summer and early fall. Ideal weather, with no detrimental heat spikes or rain events, allowed us to harvest individual vineyard blocks at optimal ripeness with no constraints. Yields were plentiful, due to the favorable weather during bloom, but berries remained small, resulting in wines of exceptional depth and concentration. Slow ripening retained acidity, creating wines that are balanced, profound, and beautiful.

Vineyards

The fruit was sourced from the hillside terraces of our Poetry Vineyard, as well as our Twin Peaks Vineyard estate surrounding the winery, and a few neighboring vineyards in the Stags Leap District. The wine is composed of small lots from our best blocks, representing a diverse range of carefully selected clones and rootstocks. From Poetry's exposed, rocky terraces that are volcanic in origin, to the ancient riverbed alluvial soils of Twin Peaks, the breadth of contributing sites translates into a wine of impressive complexity.

Winemaking

Hand harvested throughout the night, the fruit was immediately subjected to rigorous selection by our three-tiered sorting process, including our cutting edge optical sorter, with a goal of retaining only perfect berries. The selected fruit was gently delivered to specially-designed truncated tanks via gravity by our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five days, and fermentations were managed by a combination of *délestage* and pumpovers. Extended maceration ranging from four to five weeks fine-tuned tannin profiles, allowing us to build mouthfeel and wine complexity. The wine was aged in French oak barrels, 50% of which were new, for twenty-one months.

Winemaker Notes

Inky purple with blood-red tinged edges, the elegant and seamless 2013 Stags Leap District Cabernet Sauvignon's multilayered perfume fills the glass with notes of violets, lavender, and spring flowers. Intertwined with the floral notes are heady layers of plum, blackberry, and red currants. Silky, unctuous flavors of smoked cardamom, cinnamon, and black licorice lay out on the palate and finish with the taste and texture of liquefied rocks.

Analysis

Composition: 80% Cabernet Sauvignon, 10% Petit Verdot, 6% Malbec, 2% Cabernet Franc, 2% Merlot
Alcohol: 14.9%
Bottling Date: July 2015
Release Date: February 2016