

CLIFF LEDE

VINEYARDS

2015 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Founder 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 fruit was sourced from the hillside terraces of our Poetry Vineyard, 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 boasting volcanic origins, to the ancient riverbed alluvial soils of Twin Peaks, the breadth of contributing sites translates into a wine of impressive complexity.

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, 80% of which were new, for twenty-one months.

Winemaker Notes

The 2015 Stags Leap District Cabernet shows all of the concentration and depth of the vintage in its exuberant and concentrated nose of cassis, black slate, jasmine, and warm fig aromas. Fresh aromas of black currant, crushed blackberries, and warm cherry soar with spice layers of clove, ancho chile, and cinnamon. The long opulent palate tastes of liquefied minerals and possesses a voluptuous raspberry liqueur-like texture with precise, building tannin that intertwine seamlessly with the luxurious flavors.

Analysis

Composition: 76% Cabernet Sauvignon, 8% Petit Verdot, 7% Merlot, 7% Malbec, 2% Cabernet Franc
Alcohol: 15.0%
Bottling Date: July 2017
Release Date: February 2018