

CLIFF LEDE

VINEYARDS

2022 CLIFF LEDE “MARLA” BLANC, NAPA VALLEY

Vintage

Warm temperatures in February and March jumpstarted an early 2022 growing season. Early budbreak often comes with the vulnerability to frost, but luckily our vines suffered no damage during the cool spring nights. Early irrigations were necessary to set up healthy canopies and the vines set an average crop after an uneventful bloom period. The uniform clusters needed little thinning, and attention was paid to sculpting the shoots and laterals to ensure adequate shading and airflow throughout the fruiting positions. Late August was hot, and September was forecasted to be even hotter, so we began picking in rapid succession to preserve the fresh acidities and delicate aromatics already present in the grapes. We harvested our Sauvignon Blanc and Sémillon in Calistoga on August 22nd and finished with our coolest Carneros estate vineyard on September 9th.

Vineyards

A selection of our finest estate and grower white wine barrels were blended to create the highest expression of the vintage. An old-vine Sémillon vineyard in Calistoga contributes density, richness, and lemon curd flavors and aromas to the blend. Our fabulous young estate-grown Sauvignon Blanc, Semillon, and Sauvignon Musqué vines from our properties in the Stags Leap District, Carneros, and Calistoga add sumptuous orchard fruit flavors, delicate floral notes, and mouthwatering acidity to the blend.

Winemaking

The fruit was hand-harvested in the cool darkness of night and arrived at the winery at dawn. The grapes were then held in controlled conditions of low oxygen and cold temperatures. Our fruit underwent gentle, whole-cluster pressing which released the delicate, prized juices from the clusters and created a deeper level of complexity. The juice was fermented in new French oak barrels. All fermentations were conducted at cold temperatures to preserve the freshness of the fruit. Upon reaching dryness, the wine was aged on its lees and select barrels underwent occasional *battelage*.

Winemaker Notes

The 2022 Marla flaunts the lusciousness inherent in the vintage with coquettish layers of honeysuckle, quince, and orange blossom aromas that leap from the glass. Flavors of pineapple tart, honeydew melon, and orange marmalade coat the palate with a sumptuous texture and a tangy acidity that a Grand Cru Burgundy producer would die for. A prodigious and boundless finish crescendos with a satiny concentrated burst of fig and marzipan notes. – Christopher Tynan, Director of Winemaking

Analysis

Composition: 64% Sémillon, 36% Sauvignon Blanc

Alcohol: 13.6%

Production: 90 cases

Bottling Date: April 2023

Release Date: August 2023