

CLIFF LEDE

VINEYARDS

2023 CLIFF LEDE “MARLA” BLANC, NAPA VALLEY

Cliff Lede Vineyards is a family-owned and operated winery located in the famed Stags Leap District. For over 20 years, Cliff Lede Vineyards has prioritized crafting wines of extraordinary quality with authenticity and sustainability in mind.

Vintage

A healthy and generous winter rainfall season returned to Napa in 2023. A frost-free and uniform bud break was followed by steady spring weather during flowering, allowing for an even and generous fruit set. Summer conditions were moderate, with foggy mornings, and cool nights, ideal for slow and steady grape maturation. The wine shows exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet profound, structure. Optimal ripeness was achieved thanks to an early autumn of consistently warm days. The pristine ripening conditions allowed for intense fruit flavor concentrations.

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 to the blend's density, and richness. 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.

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 low oxygen and cold temperatures. Our fruit underwent gentle, whole-cluster pressing, releasing the delicate, prized juices from the clusters and creating a deeper level of complexity. The juice was fermented in French oak barrels, 63% of which were new. 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 *battonage*.

Winemaker Notes

The gorgeous 2023 rendition of Marla features a beautiful perfume of honeysuckle blossoms, honeydew melon, and shortbread. The fresh acidity lends a lovely balance to the seamless entry where flavors of apricot marmalade, green apple pie, and lemony citrus oils coat the palate. These flavors are delicately tinged with allspice, nougat, and white chocolate notes. A precise, layered finish harmonizes with an ascension of supple flavors and aromas ending with a seductive orange blossom fragrance wafting through the senses. – Christopher Tynan, Director of Winemaking

Analysis

Composition: 91% Sémillon, 9% Sauvignon Blanc

Alcohol: 13.6%

Production: 303 cases

Bottling Date: April 2024

Release Date: May 2024