

CLIFF LEDE

VINEYARDS

2024 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 frost-free and uniform bud break was followed by steady spring weather during flowering, allowing for an even and generous fruit set. Early summer conditions were moderate, with foggy mornings and cool nights, ideal for slow and steady grape maturation. Late summer turned warm with big diurnal stretches. Luckily, the nights were cold, and our acid levels remained great, but the warmer days set the stage for an earlier harvest. The wines show exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet profound, structure.

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 French oak barrels, 78% of which were new. All fermentation was 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 2024 Cliff Lede Marla is a luxurious white that seduces from the first pour with a decadent bouquet of ripe honeydew melon, sun-warmed figs, jasmine blossoms, and lush apricot. The palate is richly textured and layered, where notes of marzipan glide across the tongue, accented by the suggestion of ginger candy, almond and subtle toast that adds elegance and depth. Creamy yet precise, the wine carries its opulence with grace, finishing with a lingering echo of spice and sweetness. – Christopher Tynan, Director of Winemaking

Analysis

Composition: 86% Sémillon, 14% Sauvignon Blanc

Alcohol: 14.0%

Production: 154 cases

Bottling Date: April 2025

Release Date: September 2025