

CLIFF LEDE

VINEYARDS

2022 CLIFF LEDE CABERNET SAUVIGNON, OAKVILLE

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

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 and even 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.

Vineyards

An exceptional vineyard in the Oakville appellation produces intensely concentrated grapes for this wine. Planted on the southeast border of Oakville, this extremely rocky vineyard's soil is composed of stones made round by the weathering of Rector Creek's stream over the millennia. The poor stony soils restrict vine vigor and allow the vines to only produce small berries inherent with incredible concentration. The heat retained by these rocky soils helps ripen the clusters and lends a silky lush texture to the tannins and finish.

Winemaking

Hand harvested in the cool early morning hours, the fruit was immediately subjected to rigorous selection by our three-tiered sorting process, including our cutting-edge optical sorter, to eliminate less-than-perfect berries. The selected fruit was gently delivered to tank via gravity by our crane system, retaining perfect, whole berries. Cold soaks lasted approximately five days, and fermentations were managed by a combination of *délestage* and pump overs. Extended maceration, ranging from three to four weeks, fine-tuned tannin profiles, allowing us to build structure and wine complexity. The wine was aged in French oak barrels, 87% of which were new, for twenty-one months.

Winemaker Notes

The 2022 Oakville leads with an inviting aromatic display of blackberry, plum, warm cherries, cardamom, and clove. There is a lovely depth of red and black licorice, cassis, and mulberries all tinged with a hint of cedar, tarragon, and thyme. Weaved amongst the fruitier flavors are a bevy of terroir-driven elements like sweet loam, river gravel, and iron. The fresh acidity is lively and guides the long luxurious finish where savory porcini mushroom and black tea notes linger. - Christopher Tynan, Director of Winemaking

Analysis

Composition: 94% Cabernet Sauvignon, 3% Petit Verdot, 3% Merlot
Alcohol: 13.8%
Production: 775 cases
Bottling Date: July 2024
Release Date: December 2024