

2022 CLIFF LEDE CABERNET SAUVIGNON, BECKSTOFFER TO KALON VINEYARD, 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

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 before the heat to preserve the fresh acidities and delicate aromatics already present in the grapes.

Situated on the western Oakville bench, the celebrated Beckstoffer To Kalon Vineyard has gravelly loam soils with high mineral content derived from sedimentary deposits of the volcanic Mayacamas Mountains and the alluvial fan of the Napa River. The vineyard has low organic matter content and thorough drainage, which devigorates the vines and produces small berries that are ideal for wines with intense concentration. The site is warm and sunny throughout the day, but cooled by late afternoon breezes, producing ripe Cabernet Sauvignon with lovely acidity. The blocks that make up our blend represent a diverse array of the Beckstoffer To Kalon terroir and clonal selection, creating a unique and extraordinary wine from this critically praised site.

Winemaking

In the cool darkness of night, grapes were hand-picked into small twenty-five-pound bins to minimize crushing. By early morning, the grapes were subjected to rigorous selection by our three-tiered sorting process which includes our cutting-edge optical sorter, and a slow, individual berry hand sort. Whole berries were gently delivered by gravity to tank by our unique crane system which kept the berries intact. Cold soaks lasted from five to eight days, and fermentations were managed through a combination of pump overs and délestage. Extended maceration of up to six weeks ensured exceptional extraction and fine-tuning of tannin profiles. This wine underwent twenty-one months of *élevage* in French oak barrels, 79% of which were new.

Winemaker Notes

The sensuous 2022 To Kalon is endowed with a deep garnet color and gorgeous notions of violets, sandalwood, crème de cassis, smoked meats, black pepper, and garrigue with touches of chargrill, dried herbs, and mincemeat pie. Medium plus bodied, soft, and plush on the palate, it has tons of mouth-filling savory and blackberry preserves flavors and a very long, pure, savory finish. Balanced perfection from a legendary site. – Christopher Tynan, Director of Winemaking

Analysis

Composition: 100% Cabernet Sauvignon

Alcohol: 13.8% Production: 698 cases Bottling Date: July 2024 Release Date: May 2025