

CLIFF LEDE

VINEYARDS

2024 CLIFF LEDE CHARDONNAY, 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

Our 87-acre High Fidelity vineyard in Carneros was added to our estate in 2019. The vineyard is comprised of clay and loam-based soils and boasts an exposed flat section on the east side with rolling hills to the west. The Chardonnay sections are planted to clones selected from historic California vineyards that have produced legendary wines for over one hundred years. The Wente, Hyde, Robert Young, and Mt. Eden clones each give the wine a different layer of complexity and highlight the cool climate of Carneros and our native soils.

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. Gentle, whole-cluster pressing released the delicate, prized juices and created a deeper level of complexity. The juice was fermented in 85% 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 lots underwent occasional *bâtonnage*.

Winemaker Notes

The delightful nose of our 2024 Chardonnay teases warm pear, crisp Gravenstein apple, and elderflowers dance invitingly atop the glass. Nutmeg, buttery brioche, marzipan, and luscious apricot flavors float across the palate gracefully. The racy acidity keeps a spine of freshness running through the finish and a crescendo of wet stone and orange oil leads to an enticing minerally finish. – Christopher Tynan, Director of Winemaking

Analysis

Composition: 100% Chardonnay
Alcohol: 14.0%
Production: 1059 cases
Bottling Date: April 2025
Release Date: February 2026