

2014 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT

Established in 2002, Cliff Lede Vineyards encompasses sixty acres in the famed Stags Leap District. Founder Cliff Lede, Vineyard Architect David Abreu, and Winemaker Chris Tynan have come together to form an unrivaled team, making the most of this remarkable property.

Vintage

The 2014 vintage was a vintner's dream. A dry late winter with unseasonably warm temperatures prompted an early bud break, leading to one of the earliest harvests on record. Moderate weather throughout the spring and summer allowed the vines to achieve a good set. The dry soil conditions led to low-vigor vines and small, abundant berries, creating very concentrated fruit that ripened with the warm fall days. With lovely autumn weather, harvest proceeded at a steady pace.

Vineyards

The fruit was sourced from the hillside terraces of our Poetry Vineyard, our Twin Peaks Vineyard estate surrounding the winery, and a few neighboring vineyards in the Stags Leap District. The wine is composed of small lots from our best blocks, representing a diverse range of carefully selected clones and rootstocks. From Poetry's exposed, rocky terraces boasting volcanic origins, to the ancient riverbed alluvial soils of Twin Peaks, the breadth of contributing sites translates into a wine of impressive complexity.

Winemaking

Grapes were picked in the darkness of the early morning hours. The freshly-harvested fruit immediately underwent rigorous selection by our three-tiered sorting process, which included our cutting-edge optical sorter. Whole berries were gently delivered by gravity to tank using our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately seven days, and fermentations were managed via a combination of *délestage*, pumpovers, and punchdowns. Extended maceration ranging from four to five weeks fine-tuned our tannin profiles, allowing us to perfect mouth feel and wine complexity. The wine was aged in French oak barrels, 75% of which were new, for twenty-one months.

Winemaker Notes

Dark purple with vermilion-tinged edges, the plush and refreshing 2014 Stags Leap District Cabernet Sauvignon lures the taster with a multidimensional perfume that fills the glass with notes of jasmine, lavender, and spring flowers. Interwoven into the floral notes are unctuous layers of plum, blackberry, and black currants. Loads of smoked cardamom, cinnamon, and black licorice unwind onto the palate where the vibrant acidity carries the long finish to a state of balance and equilibrium.

Analysis

Composition: 80% Cabernet Sauvignon, 9% Petit Verdot, 5% Cabernet Franc, 4% Malbec, 2% Merlot

Alcohol: 15.0%

Production: 7,246 cases

Bottling Date: July 2016

Release Date: February 2017