

A close-up photograph of a field of red clover flowers. The flowers are in various stages of bloom, with some showing the characteristic rounded, bumpy shape of the heads. The green leaves are small and trifoliate. The background is a soft-focus field of similar plants.

LEDE FAMILY WINES

EST. 2002 | NAPA VALLEY

Poetry CLIFFLEDE *Savory* FEL

DECEMBER 2021



Welcome to the December edition of your wine club digital newsletter!

We invite you to explore festive hors d'oeuvre recipes from Chef Lynn for your holiday entertaining needs, an exclusive look into the newly refreshed Poetry Inn Napa Valley and more.

As a reminder, your member dashboard includes links to great benefits including your Napa Valley hotel offers, past digital newsletters, recipes, and exclusive member wines. Please reach out to us if you have any questions. We are always here to help.

Happy Holidays!

Kristin Newsom and Erica Nichols
Your Wine Club Team
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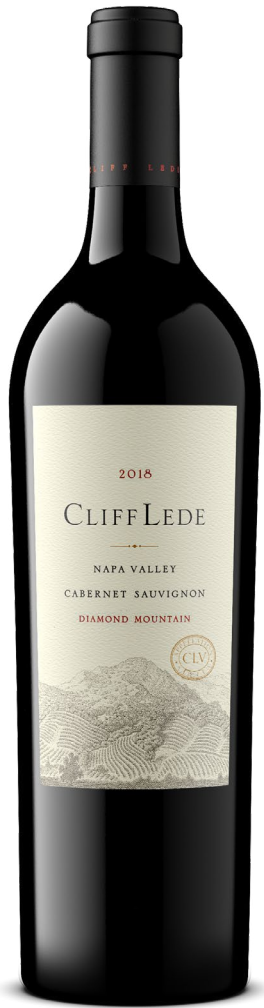
INCLUDED IN THIS NEWSLETTER:

WINE NOTES FROM OUR
WINEMAKERS

TWO HOLIDAY HORS D'OEUVRE
RECIPES BY CHEF LYNN

POETRY INN NAPA VALLEY
REFRESH

YOUR BENEFITS OF MEMBERSHIP



VINEYARDS

Our Diamond Mountain Cabernet Sauvignon comes from exceptional, low-yielding vineyards with volcanic ash and gravelly loam soils in the Diamond Mountain appellation, nestled in the Mayacamas Range on the northwest side of Napa Valley. The sun-drenched mountain vineyards have late afternoon breezes that ripen the fruit slowly and evenly. Both sites are planted to extraordinary old vines on a steep incline with historic Napa field selections which produce age-worthy Cabernet Sauvignon with dark fruit, intense structure, minerality, and perfume.

WINEMAKING

The berries were gently gravity-delivered to tank using our distinctive crane system, minimizing disruption of berry integrity. Cold soaks lasted five days and fermentations were managed via a combination of *délestage*, punch downs, and pumpovers. Extended maceration for four weeks fine-tuned our tannin profiles.

WINEMAKER NOTES

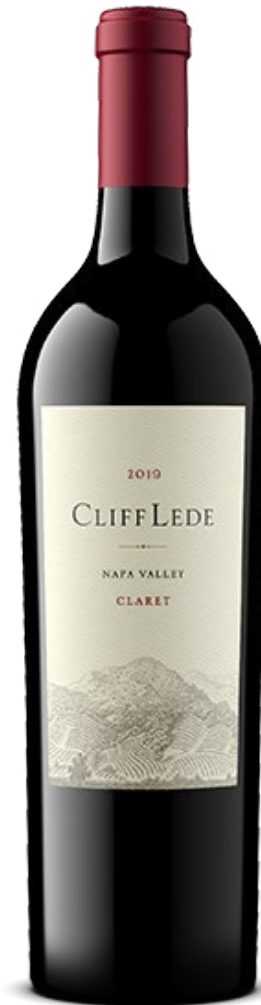
The purple-ruby colored 2018 Diamond Mountain is fragrant and beautifully defined on the nose with macerated dark cherries, lilacs, mint, juniper, and minerals. Seductive kirsch, plum, and blueberry flavors glide along the palate with notes of cedar, duck fat, hazelnut, and cigar wrapper. This wine is creamy textured, yet fresh, long, and delicious. The fine-grained tannins will help guide this young wine through the long life ahead of it.

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COMPOSITION | 98% CABERNET SAUVIGNON, 2% MERLOT
PRODUCTION | 728 CASES

2018 VINTAGE NOTES

The 2018 vintage was a glorious growing year for Napa Valley. A frost-free and uniform bud break was followed by steady spring weather during flowering, allowing for an even and generous fruit set. Summer conditions were moderate, with warm days and cool nights, ideal for slow and steady grape maturation. Optimal ripeness was achieved thanks to an early autumn of consistently warm, but not hot, days. The pristine ripening conditions allowed for very intense fruit flavor concentrations. The wines show exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet intense, structure.



VINEYARDS

The Bordeaux varietal grapes in our Claret blend are sourced from our estate Twin Peaks Vineyard in the Stags Leap District and a few of our valued grower partners around Napa Valley. The wine is composed of small batches from a variety of blocks, representing a diverse range of carefully selected rootstocks and clones. Yields are maintained at sparse levels, with a focus on canopy management and vine balance. The resulting blend boasts remarkable depth and complexity.

WINEMAKING

The whole berries were gently gravity-delivered to tank by our crane system, maintaining berry integrity. Cold soaks lasted approximately five days, and fermentations were managed via a combination of *délestage*, pumpovers, and punch downs. Extended maceration, ranging from three to four weeks, fine-tuned our tannin profiles, allowing us to build mouth feel and wine complexity. The wine was aged in a mix of new and used French oak barrels, for twenty-one months.

WINEMAKER NOTES

The spectacular 2019 Claret begins with an inviting nose of rich crème de cassis, blackberry, and warm fig aromas with a hint of the fragrant Indian spices, cardamom, and clove. The seductive and voluptuously flavored wine is laden with black cherries, preserved plums, espresso, and lavender. It's a full bodied, lush wine that expands mid-palate and finishes with a crescendo of sweet and silky tannins.

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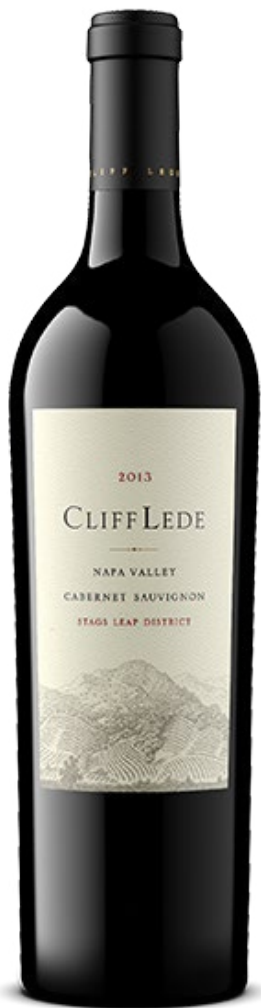
COMPOSITION | 73% CABERNET SAUVIGNON, 21% MERLOT, 5% CABERNET FRANC, 1% PETIT VERDOT
PRODUCTION | 2,787 CASES

2019 VINTAGE NOTES

The 2019 vintage was a magnificent year for Napa Valley. A frost-free and uniform bud break was followed by a cool wet spring that included 3 inches of rain in May. The rain luckily didn't affect set and the weather turned warm and sunny for the duration of spring. Summer conditions were moderate, with warm days and cool nights, ideal for slow and steady grape maturation. The wines show exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet intense, structure. The pristine ripening conditions allowed for very intense fruit flavor concentrations.

Library Release

2013 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VINEYARDS

The fruit was sourced from the hillside terraces of our Poetry Vineyard, as well as 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 that are volcanic in origin, to the ancient riverbed alluvial soils of Twin Peaks, the breadth of contributing sites translates into a wine of impressive complexity.

WINEMAKING

Hand harvested throughout the night, the fruit was immediately subjected to rigorous selection by our three-tiered sorting process, including our cutting edge optical sorter, with a goal of retaining only perfect berries. The selected fruit was gently delivered to specially-designed truncated tanks via gravity by our crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five days, and fermentations were managed by a combination of *délestage* and pumpovers. Extended maceration ranging from four to five weeks fine-tuned tannin profiles, allowing us to build mouthfeel and wine complexity. The wine was aged in French oak barrels, 50% of which were new, for twenty-one months.

WINEMAKER NOTES

Inky purple with blood-red tinged edges, the elegant and seamless 2013 Stags Leap District Cabernet Sauvignon's multilayered perfume fills the glass with notes of violets, lavender, and spring flowers. Intertwined with the floral notes are heady layers of plum, blackberry, and red currants. Silky, unctuous flavors of smoked cardamom, cinnamon, and black licorice lay out on the palate and finish with the taste and texture of liquefied rocks.

COMPOSITION | 80% CABERNET SAUVIGNON, 10% PETIT VERDOT, 6% MALBEC, 2% CABERNET FRANC, 2% MERLOT
PRODUCTION | 6,138 CASES

2013 VINTAGE NOTES

An early growing season led the way to an excellent vintage. A warm, dry spring brought early bud break and uniform vine growth. Late June's heat wave led to an early and even veraison, followed by steady maturation during the temperate late summer and early fall. Ideal weather, with no detrimental heat spikes or rain events, allowed us to harvest individual vineyard blocks at optimal ripeness with no constraints. Yields were plentiful, due to the favorable weather during bloom, but berries remained small, resulting in wines of exceptional depth and concentration. Slow ripening retained acidity, creating wines that are balanced, profound, and beautiful.

2019 FEL PINOT NOIR, FERRINGTON VINEYARD, ANDERSON VALLEY



VINEYARDS

The vaunted Ferrington Vineyard is located just outside the town of Boonville, an area of Anderson Valley that is more protected from the maritime breeze, giving the wine from Ferrington a classically fruit-driven and opulent Pinot Noir character. This wine is made of a blend of Pommard, Wädenswil, and the Dijon clones 115, 777, and 828.

WINEMAKING

The fruit was harvested on September 3rd at an average of 23.3° Brix. It then went through a six-day cold soak at 50°F, a seven-day uninoculated primary fermentation peaking at 92°F, and was pressed at dryness. The wine was aged fifteen months in 60-gallon French oak barrels, 27% of which were new. Coopers include Atelier and Tremeaux.

WINEMAKER NOTES

Of all our Pinot Noirs, Ferrington Vineyard is always the most elegant and red fruit driven. Aromatics of mountain strawberry, crushed raspberry, and blood orange practically leap from the glass. Hints of mint, sun tea, and orange peel add further depth to the nose. The mouth is full of more red fruit flavors including raspberry, red currant, and pomegranate. Notes of clove and cinnamon layer on complexity while the refreshing acidity and delicate tannins make this elegant wine a versatile pairing with all but the heaviest dishes.

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COMPOSITION | 100% PINOT NOIR
PRODUCTION | 256 CASES

2019 FEL PINOT NOIR, WENDLING VINEYARD, ANDERSON VALLEY



VINEYARDS

Located in the deepest end of the “Deep End,” Wendling is the last vineyard before the valley closes and the Navarro River meanders the final few miles to the Mendocino Coast. Perched on a steep east-facing hillside that protects the vines from the relentless cooling of the ocean’s onshore breeze, Wendling is a meticulously farmed vineyard that produces wines of great depth and concentration. This wine is made of a blend of clones including Dijon selections, Pommard, and a Selection Massale of cuttings recently brought over from Burgundy.

WINEMAKING

The fruit was harvested on September 16th and 18th at an average of 24.4° Brix. It then went through a five-day cold soak at 50°F, a seven-day primary fermentation, peaking at 94°F, and a three-day extended maceration. The wine was aged sixteen months in 60-gallon French oak barrels, 25% of which were new. Coopers include Atelier and Tremeaux.

WINEMAKER NOTES

The density and darkness of Wendling Pinot Noir is always a bit of a surprise considering the site’s proximity to the cold Pacific Ocean. The nose features aromas of black cherry, cassis, cocoa, and Earl Grey tea, while the mouth is loaded with flavors of blackberry reduction, dark chocolate, and cinnamon. A well-structured wine, reflective of the steep hillside on which it was grown, its dense tannins provide great length in the mouth that is supported by the wine’s natural acidity.

[REORDER](#)

COMPOSITION | 100% PINOT NOIR
PRODUCTION | 190 CASES

2019 VINTAGE NOTES

After a wet winter, the 2019 growing season started with a pleasant spring and lots of sunshine. We were fortunate to have almost no frosty nights following budbreak, but a major rainstorm in late May just as bloom was beginning was a major cause for concern. Once we got into fruit-set (the first time when we can judge the success of pollination), it was clear that our worries were for naught and we had an abundant crop. The summer was warm and even, virtually without heat spikes, until a few warm days in late August pushed ripening along. Harvest began at the beginning of September and extended through early October.

POETRY INN NAPA VALLEY

Newly Refreshed

We are pleased to present Poetry Inn Napa Valley's new aesthetic, from the creative mind of renowned local designer Erin Martin. Her team has refreshed each suite with a unique nod to the poet for whom it was named. Robert Louis Stevenson's walls are adorned with stanzas from "My Shadow" and the Robert Frost suite features a mural of the woods from the poets' "The Road not Taken" painted by decorative artist Michael Duté. Furnishings include a mélange of textures and natural materials, creating a comfortable yet stimulating contrast of the classic Napa farmhouse with a modern twist. Guests will discover accents of greenery, decorative surprises, and unique art in each suite, warranting multiple return visits to explore all five.

In the main entry, the typical front desk has been transformed into the Hemingway Bar where guests are greeted with wine upon arrival. Martin's interior experience is so captivating that guests are reminded to take to the terraces to gaze at the valley-wide views beyond.

Visit poetryinn.com or follow Poetry Inn Napa Valley on Instagram @poetryinnnapa to learn more.





HOSPITALITY SPOTLIGHT

We're so excited to announce the promotion of Sherell Guyot to Director of Hospitality! Sherell has led our Group Sales department for the last 8 years and will continue to curate the best of our public tastings and elevated private experiences for our wine club members to enjoy. Sherell and her team look forward to welcoming you at the tasting room and winery soon! Enjoy our Q&A with Sherell below.

Q: What are you looking forward to most this holiday season and in the new year?

A: Being able to spend time with my family and friends, and of course my colleagues at our wonderful upcoming employee holiday party.

Q: What is your favorite holiday tradition?

A: Traditions have changed in our household over the years now that my children are full grown. I love getting together with family on Christmas Eve and making my special Christmas morning breakfast and opening gifts and stockings with my children on Christmas Day. I also look forward to an annual get together with the same group of girlfriends for over 40 years now!

Q: Are there any new tasting experiences currently being offered?

A: We are now offering a Private Vineyard Tour & Tasting through the Tasting Room, hosted in our beautiful Club Room. This experience includes a brief vineyard tour and curated wine selections based on the guests' preferences. We continue to offer the Backstage & Reserved Tasting experiences in the Tasting Room while our outdoor VIP section is closed for the Winter. Group business continues to thrive with many short term bookings and virtual tasting requests for the holidays.

Q: What is your favorite Cliff Lede Vineyards or FEL wine to share with friends and family?

A: Oh my favorite is the High Fidelity!



For the December release, Chef Lynn of Poetry Inn Napa Valley has curated two hors d'oeuvres to pair with your wines!



**BUTTERNUT SQUASH CROSTINI
WITH GOAT CHEESE MOUSSE
& FIG REDUCTION**

pair with

2019 FEL Pinot Noir, Wendling
Vineyard, Anderson Valley

&

**“BEEF WELLINGTON” TARTS
WITH MUSHROOM
& PROSCIUTTO FILLING**

pair with

2018 Cliff Lede Cabernet Sauvignon,
Diamond Mountain

BUTTERNUT SQUASH CROSTINI WITH GOAT CHEESE MOUSSE & FIG REDUCTION

INGREDIENTS:

- 1 medium sized butternut squash, peeled & cut into small dice (about 4 cups)
- 1 tablespoon, maple syrup
- 4 tablespoons olive oil, plus more for drizzling
- 1 baguette, sliced
- 1 garlic glove, optional
- 1 cup goat cheese, softened
- 2 tablespoons heavy cream or half n half
- 1 tablespoon butter
- 30 sage leaves, for frying
- pomegranate arils, for garnish
- 2 tablespoons fig preserves
- 2 tablespoons balsamic glaze
- salt & pepper to taste

DIRECTIONS:

1. Preheat the oven to 420°F.
2. In a large bowl, toss the butternut squash with 2 tablespoons of olive oil and the maple syrup, season with salt and pepper. Arrange the squash in a single layer on a lined baking sheet. Roast, tossing occasionally, until the squash is golden and tender, about 25-30 minutes. Let cool & set aside.
3. Lay the sliced baguette on a sheet tray and drizzle each slice with a little olive oil and season with salt & pepper. Toast until lightly golden brown, about 6 minutes. They should be crispy on the edges and chewy in the center. Very lightly rub a clove of garlic onto each slice.



4. In a small sauce pot over medium low heat, add the fig preserves, 2 tablespoons olive oil, balsamic glaze & salt. Simmer on low heat for about 30 seconds until the sauce has reduced slightly. Stir & set aside.
5. Place the goat cheese, heavy cream, a drizzle of olive oil, and a pinch of salt into a food processor, mixing until creamy and smooth.
6. Lastly, fry the sage leaves for garnish. Heat a pan over high heat. Add the butter, when it melts, add the sage leaves, and fry them until they change color and turn slightly golden, about 30 seconds. Be sure not to burn them, remove onto paper towel to soak up any excess oil.

Assemble: take a slice of baguette, spread some goat cheese mousse on it, add a few pieces of the butternut squash, drizzle with fig reduction and top with fried sage and pomegranate arils. Finish with flaky sea salt. Enjoy immediately!



“BEEF WELLINGTON” TARTS WITH MUSHROOM & PROSCIUTTO FILLING

INGREDIENTS:

Beef Wellington Tarts

- 2 beef tenderloin steaks, about 8 oz each, cut into 1/2-inch cubes
- 2 tablespoon olive oil
- 16 oz mushrooms, such as crimini or button, finely chopped (I like to use a food processor)
- 2 shallots, finely chopped
- 8 oz prosciutto, finely chopped
- 2 garlic cloves, finely minced
- 1/3 cup Cliff Lede Cabernet Sauvignon or chicken broth
- 1/3 cup heavy cream
- 1 tablespoon fresh thyme, finely minced
- 1 tablespoon fresh parsley, finely minced
- 1 package frozen puff pastry, thawed
- ¼ cup dijon mustard
- 1 large egg, beaten
- salt & pepper to taste

Horseradish Cream Sauce

- 1 cup sour cream
- ½ cup mayo
- 2 tablespoons prepared horseradish
- 1 tablespoon minced chives
- salt & pepper to taste

“BEEF WELLINGTON” TARTS WITH MUSHROOM & PROSCIUTTO FILLING

DIRECTIONS:

1. Preheat the oven to 400°F.
2. In a large cast iron skillet, heat the olive oil. Season the filet and brown on both sides. Remove from heat and keep warm.
3. In the same pan, sauté mushrooms and shallots until tender. Add the prosciutto and cook for about 1 minute then add the garlic and cook for another minute. Deglaze with the wine, stirring to loosen any brown bits from the pan, reduce slightly. Stir in cream, salt & pepper to taste. Cook on medium high heat, until the liquid is evaporated, about 5-6 minutes. The consistency should be paste like. Stir in thyme and parsley. Set aside and let cool completely (cooling the mushroom mixture will help prevent the puff pastry from getting soggy)
4. Gently fold the beef into the mushroom and prosciutto mixture until well combined.
5. On a lightly floured surface, unfold the puff pastry. Roll each sheet into a 12-inch square then cut each sheet into 16 squares.
6. Spoon about ½ teaspoon of Dijon mustard in the center of each pastry square, then place 2-3 tablespoons of the beef & mushroom mixture in the center of half the squares. Top with the remaining squares, press the edges with your fingers or a fork to seal. Place on parchment lined baking sheet. Cut small slits on top of each tart, to allow steam to escape. Brush each top with egg. Bake until golden brown about 14-16 mins.
7. In a small bowl, combine sour cream, mayo, prepared horseradish, chives, and season with salt & pepper.
8. Serve warm with horseradish dipping sauce. Garnish with flaky sea salt & fresh herbs.



YOUR CLUB BENEFITS

- Member savings on most wines and merchandise
- First access to new releases shipped 4 times per year, library selections included with some memberships
 - Increased savings for higher volume purchases
- \$20 flat rate shipping on the 4 annual club releases
- Complimentary tasting experiences at the winery
 - 4 complimentary guest passes per year
- Member savings on private virtual tastings and group tasting experiences
- Preferred rates at Poetry Inn and [other local hotels](#)
- Priority invitation and pricing for special events



LEDE FAMILY WINES

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Poetry CLIFFLEDE *Saucy* FEL

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