

LEDE FAMILY WINES

EST. 2002 | NAPA VALLEY

Poetry CLIFFLEDE *Savory* FEL

FEBRUARY 2022



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

2022 marks Cliff Lede Vineyards' 20th anniversary! Thank you for your loyalty and passion for our wines. To celebrate, we're kicking off the year with two new limited-production wines: 2019 Cliff Lede "Crossfade," a members only Bordeaux-style blend created by Jason Lede, and FEL Wines "Heritage Clones" Pinot Noir, a one-of-a-kind tribute to the history of California wine. In addition, we invite you to explore new recipes from Chef Lynn, a winemaker spotlight with FEL Winemaker Sarah Green 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.

Cheers!

Kristin Newsom and Erica Nichols
Your Wine Club Team
wineclub@ledefamilywines.com

INCLUDED IN THIS NEWSLETTER:

WINE NOTES FROM OUR WINEMAKERS

DETAILS ON BRAND-NEW WINES

RECIPES BY CHEF LYNN

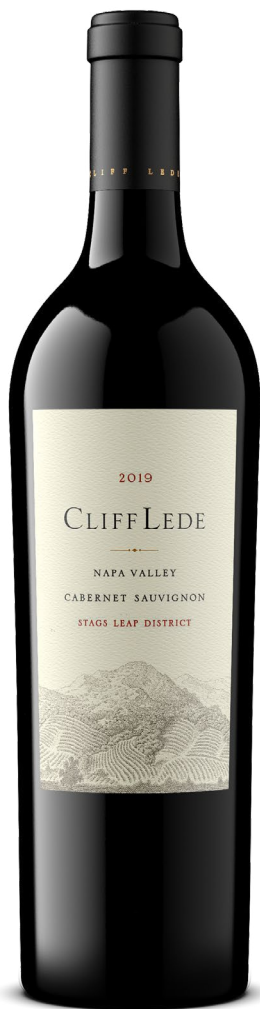
WINEMAKER SPOTLIGHT WITH
SARAH GREEN OF FEL

YOUR BENEFITS OF MEMBERSHIP

Register for the February
Wine Club Webinar [here](#).

Save the date! Join us for our
annual Rock Block Release Party
on May 15, 2022.

2019 CLIFF LEDE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



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

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

WINEMAKER NOTES

The essence of our proud Stags Leap District terroir in a glass, the 2019 vintage produced a delicious wine of purity, warmth, and grace. Built on a foundation of lush cassis, blackberry, and dark cherry aromas, this long and full-bodied wine is apportioned with a perfume of cardamon, clove, and ancho chile. Graphite, chocolate cake, crushed mulberries, and grilled steak notes make an appearance along the way and add to a long and complex finish.

[REORDER](#)

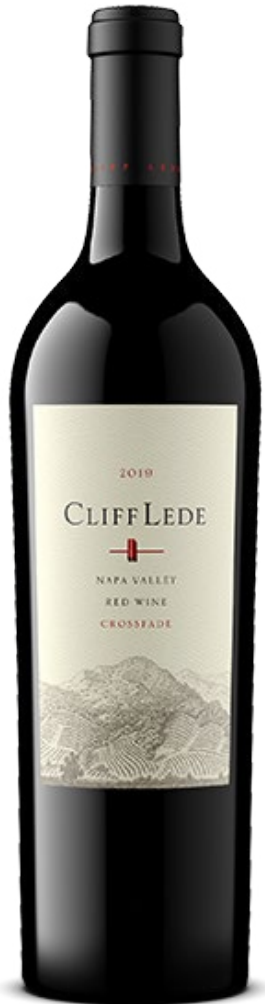
COMPOSITION | 82% CABERNET SAUVIGNON, 8% MERLOT, 7% CABERNET FRANC, 3% PETIT VERDOT
PRODUCTION | 6,812 CASES

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 three inches of rain in May. Luckily, the rain didn't affect set and the weather turned warm and sunny for the duration of spring. Summer conditions were moderate and ideal for slow and steady grape maturation. The wine shows exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet intense, structure. 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.

Introducing... 2019 CLIFF LEDE CROSSFADE, RED WINE, NAPA VALLEY

A MEMBERS ONLY BORDEAUX-STYLE BLEND CREATED BY JASON LEDE



VINEYARDS

The Merlot and Cabernet Sauvignon in this blend are from our Stags Leap District estate vineyard, while the Cabernet Franc hails from acclaimed viticulturist David Abreu's Madrona Ranch. The vineyards are farmed with meticulous attention to detail, maintaining yields at sparse levels—ranging from two to three tons per acre. The wine is composed of just a few of our best lots from these most cherished sites.

WINEMAKING

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.

WINEMAKER NOTES

Deep purple colored and dark ruby edged, 2019 Crossfade's charm lies in the panoply of spices and aromas that burst from the glass. A co-fermented lot of Cabernet Sauvignon and Cabernet Franc plays the leading role, sending forth a whirlwind of blackberry, cigar tobacco, petrichor, dried leaves, and cassis notes. There are intense piquant notes of Calabrian chilies and roasted sweet red peppers on the entry and midpalate that turn lush and expansive. A crescendo of malted chocolate and roasted chestnut flavors ride out along the balanced finish of this unique and singular wine.

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COMPOSITION | 59% CABERNET SAUVIGNON, 35% CABERNET FRANC, 5% MERLOT, 1% PETIT VERDOT
PRODUCTION | 471 CASES



"As a DJ, I use the crossfader on my mixer to blend songs together for a seamless experience. This technique inspired me to create a wine that exemplifies a perfectly balanced mix. Working with the Cliff Lede winemaking team, I discovered Cabernet Franc and Cabernet Sauvignon match up beautifully and I love how the two varieties are genetically related. Crossfade is simultaneously a tribute to the art of DJing and a symbol of how well two generations can work together."

—Jason Lede

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 three inches of rain in May. Luckily, the rain didn't affect set and the weather turned warm and sunny for the duration of spring. Summer conditions were moderate and ideal for slow and steady grape maturation. The wine shows exceptional balance with concentrated, ripe fruit complemented by bright acidity and supple, yet intense, structure. 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.

2020 FEL CHARDONNAY, ANDERSON VALLEY



VINEYARDS

This Chardonnay is a blend of numerous Heritage clones and Dijon selections. Sources include our estate Savoy Vineyard, long recognized as a benchmark vineyard in Anderson Valley, and the vaunted Ferrington Vineyard.

WINEMAKING

The fruit was harvested between August 31st and September 12th at an average of 22.8° Brix, then gently whole-cluster pressed to tank, where it settled for 24 hours. Fermentation occurred in neutral French oak barrels to provide richness and body while showcasing the beautiful fruit. The absence of malolactic fermentation preserves the wine's freshness and acidity. The wine was aged sur lie, without stirring, for ten months.

WINEMAKER NOTES

Our Anderson Valley Chardonnay is a snapshot of the appellation we call home. Always fresh and bright thanks to the neutral barrels and preservation of natural malic acid, this vintage is no different. The nose displays bright minerality, popping with aromatics of pear and nectarine. The palate is delicate yet zesty, with notes of mandarin and peaches, and a floral finish reminiscent of white roses.

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COMPOSITION | 100% CHARDONNAY

PRODUCTION | 1,547 CASES

2020 VINTAGE NOTES

Budbreak began in late March and a cold snap in early April resulted in some frost damage which reduced the crop at some sites. By mid-April, temperatures warmed, and a mild Spring gave way to a moderately warm Summer. A mid-August heat wave pushed ripening along and we began harvest in late August, about two weeks earlier than normal. The wines from 2020 are reminiscent of other recent vintages, such as 2017, that saw August heat spikes that push ripening along while preserving the wine's acidity.

New! 2019 FEL PINOT NOIR, HERITAGE CLONES, SAVOY VINEYARD, ANDERSON VALLEY



COMPOSITION | 100% PINOT NOIR
PRODUCTION | 143 CASES

VINEYARDS

Our estate, Savoy Vineyard, long recognized as a benchmark vineyard in Anderson Valley, is located in the “Deep End” of the valley, west of the town of Philo. The maritime influence and moderate daytime temperatures contribute to the wine’s elegant flavor profile and silky tannins. This blend is a barrel selection from subsections of the vineyard that showcase the most striking qualities of California’s heritage clones. The 2019 Heritage Clones is made up of five barrels of young Calera and one barrel of young Martini.

WINEMAKING

The fruit was picked on September 3rd and 4th at 24° Brix. It then went through a three-day cold soak at 50°F and a seven-day primary fermentation, peaking around 90°F and barreled down at sugar dryness. The wine was aged sixteen months in 60-gallon French oak barrels. This blend contains no new oak.

WINEMAKER NOTES

This wine is the inaugural bottling of FEL’s Savoy Vineyard Heritage Clones. We were inspired to craft this blend because of the striking nature of the younger plantings of California “heritage clones” at Savoy, including Calera, Martini, Swan, and Mt. Eden clones. The fruit is bright and delicate, a wonderful new take on the vineyard we typically associate with more spice and savory elements. Pomegranate and persimmon fill the nose, and the palate is polished and delicate, with fine tannin and a hint of dark chocolate on the finish. The absence of new oak in this blend showcases the bold yet refined primary characters of these excellent blocks of our estate.

“This blend captures the youth and vitality from a selection of younger vines planted to classic California Heritage Clones at Savoy Vineyard.”

—Ryan Hodgins, Director of Winemaking, FEL Wines & Savoy Vineyard

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2019 VINTAGE NOTES

After a wet winter, the 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, 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.

WINEMAKER SPOTLIGHT

Sarah Green

Born and raised in Southern California, Sarah earned a BA in English from Smith College in 2011. Sarah's interest in wine was sparked when she encountered a winemaker in her school's alumnae network. After a brief correspondence and a family trip to wine country, Sarah was filled with a sense of curiosity and adventure around the wine industry.

Upon her graduation from Smith, Sarah worked her first harvest at Donelan Family Wines in Santa Rosa and was instantly captivated by the world of winemaking. At the conclusion of her internship, she worked consecutive harvests in New Zealand, the Sonoma Coast, and Margaret River, Western Australia. In 2013, Sarah returned to Sonoma, where she spent the next four years as Assistant Winemaker at Donelan. In 2017, Sarah joined the team at FEL Wines as Associate Winemaker. She was drawn to working with FEL's excellent fruit sources, especially the Pinot Noir and Chardonnay from its renowned estate, Savoy Vineyard - and to the challenge of building out FEL's brand new winery space. In 2021, she was promoted to Winemaker, where she continues to work alongside Director of Winemaking Ryan Hodgins.

Sarah resides in Petaluma and in her free time she can be found completing her MBA in Wine Business at Sonoma State University and, in every spare moment, hiking.





Chef Lynn of Poetry Inn Napa Valley
has curated two simple recipes for you
to make and enjoy at home!



POETRY INN GRANOLA

A guest favorite you can now
make at home

&

ROASTED WINTER SQUASH & BURRATA SALAD

pair with

2020 FEL Chardonnay,
Anderson Valley

POETRY INN GRANOLA

*With European-Style Yogurt
& Huckleberry Reduction*

INGREDIENTS:

Poetry Inn Granola

- 4 cups rolled oats
- 1 cup shredded coconut
- 1 cup walnut pieces
- 1 cup pecan pieces
- ½ cup dark brown sugar
- ½ cup maple syrup
- ½ cup of melted butter or vegetable oil
- 2 tsp salt
- 2 cups golden raisins
- 1/2 cup European-style yogurt

Huckleberry Reduction

- 2 cups huckleberries (wild blueberries work well too!)
- ½ cup sugar
- 1 lemon, juiced

DIRECTIONS:

1. Preheat oven to 300 degrees.
2. In a large mixing bowl, combine oats, coconut, sugar, and nuts.
3. In a separate bowl, combine maple syrup, oil and salt. Combine both mixtures and pour onto 2 lined sheet trays.

4. Bake for 45 minutes to an hour, stirring every 15 minutes to prevent burning.
5. Remove from oven and cool slightly, then add golden raisins. Using your hands, gently break up any larger clusters. Cool completely.
6. Place huckleberries, sugar and lemon juice in a small saucepan over medium heat and reduce for about 20 minutes until the liquid has reduced by half and becomes syrupy. Cool completely.

To Plate:

Place about ½ cup of yogurt into a bowl, top with granola & huckleberry reduction.



ROASTED WINTER SQUASH & BURRATA SALAD

*With Toasted Hazelnuts, Poached Golden Raisins
& Persimmon Vinaigrette*



Yield: 4 Servings

Pair with 2020 FEL Chardonnay, Anderson Valley

INGREDIENTS:

Salad

- 2 acorn squash, seeded & sliced into wedges
- 2 delicata squash, seeded & cut into ¼ inch rounds
- 4 tablespoons olive oil
- 4 tablespoons maple syrup
- salt & pepper, to taste
- 4 balls of burrata cheese, torn in half
- ½ cup toasted hazelnuts, finely chopped
- 3 cups arugula or mixed greens

Poached Golden Raisins

- ½ cup golden raisins
- 1 cup FEL Chardonnay
- 1 tablespoon sherry vinegar
- ½ cup white sugar
- 2 lemon peels

Persimmon Vinaigrette

- 3 tablespoons sherry vinegar
- 1 small shallot, finely mined
- ½ ripe fuyu persimmon, peeled, seeded, and finely chopped (juices reserved)
- ¼ cup olive oil
- salt & pepper

ROASTED WINTER SQUASH & BURRATA SALAD

*With Toasted Hazelnuts, Poached Golden Raisins
& Persimmon Vinaigrette*

DIRECTIONS:

1. Preheat the oven to 425 degrees.
2. Coat the squash with olive oil, maple syrup then season with salt & pepper.
3. Roast on a foil lined baking sheet for about 10-12 minutes until squash is fork tender.
4. Place the wine, vinegar, sugar and lemon peel in a small sauce pot over medium heat.
5. Simmer until the sugar has dissolved and the liquid has reduced by half. Add the golden raisins and set aside to cool.
6. In a small bowl, pour the sherry vinegar over the shallot and let sit for 10 minutes.
7. Whisk together the finely chopped persimmon and its juices with the shallot and sherry vinegar. Slowly whisk in the olive oil and continue to whisk to emulsify the dressing, then season with salt and pepper.

To Plate:

Mix about ¼ cup of the persimmon vinaigrette with the salad greens then arrange on your plate, then place the squash on top. Place the burrata over the salad and garnish with the hazelnuts and poached golden raisins.



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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