

LEDE FAMILY WINES

EST. 2002 | NAPA VALLEY

Poetry CLIFFLEDE *Savoy* FEL

OCTOBER 2021



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

Fall is here and we've just wrapped up harvest! We're excited about the quality of the 2021 vintage and can't wait to share the finished wines with you in the coming years! We have a delightful edition of our digital newsletter that explores the new wine releases, fall recipes from Chef Lynn at Poetry Inn, including a special Thanksgiving-inspired dish, a winemaking team highlight 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!

Sincerely,

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

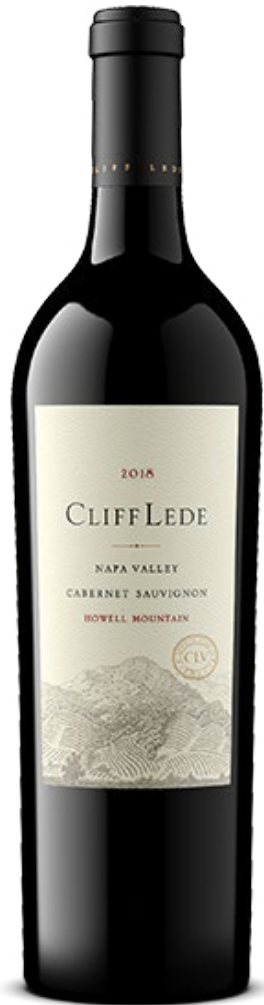
INCLUDED IN THIS NEWSLETTER:

WINE NOTES FROM OUR
WINEMAKERS

SEASONAL RECIPES FROM
CHEF LYNN AT POETRY INN

WINEMAKER SPOTLIGHT WITH
TRAVIS BULLARD

YOUR BENEFITS OF MEMBERSHIP



VINEYARDS

Exceptional high-elevation vineyards in the Howell Mountain appellation produce intensely concentrated grapes for this wine. Soils are volcanic in origin and consist of two main types: the first is decomposed volcanic ash called tufa, and the second is red volcanic rock and clay that is high in iron. Both are nutrient poor, which stresses the vines, producing intense and structured wines from small clusters and berries. The altitude, climate, and soils combine to create a classic mountain Cabernet Sauvignon with incredible concentration, texture, and structure.

WINEMAKING

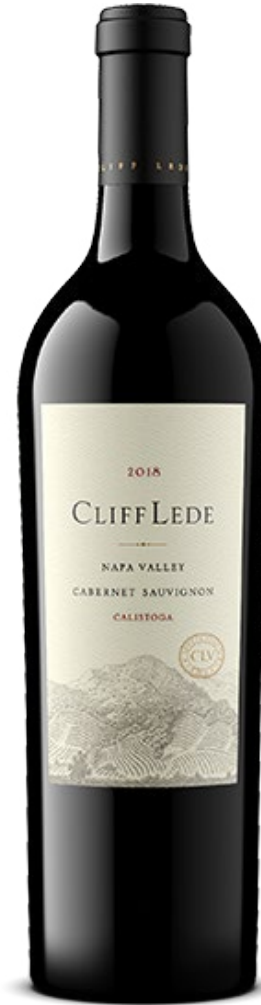
Hand harvested in the cool early morning hours, the fruit was immediately subjected to rigorous selection by our three-tiered sorting process, including our cutting edge optical sorter, with a goal of eliminating less-than-perfect berries.

WINEMAKER NOTES

The inky dark 2018 Howell Mountain's aromas and flavors echo its lofty terroir with an extravagant display of pine forest floor, bay laurel leaf, and California buckeye flower fragrance. Gobs of cassis, dark chocolate shavings, warm fig, and plum flavors form the captivating fruitier elements and nori wrapper, bone broth, and wild chanterelle mushroom flavors lay beneath.

[REORDER](#)

COMPOSITION | 91% CABERNET SAUVIGNON, 5% MERLOT,
3% CABERNET FRANC, 1% PETIT VERDOT
PRODUCTION | 784 CASES



VINEYARDS

Located at the base of Diamond Mountain in the western portion of the Calistoga appellation, our Calistoga estate vineyard has twenty acres planted mostly to Cabernet Sauvignon. The gravelly loam soils are volcanic in origin with alluvial influence made evident by copious amounts of water-rolled gravel and large cobbles. While Calistoga can experience quite hot daytime temperatures, our estate is protected from the afternoon sun by Diamond Mountain to our west. Cool breezes from the Pacific are drawn in by the narrow gap between Napa and Sonoma Counties, further mediating the hot days. The result is powerful, rich Cabernet with balanced acidity.

WINEMAKING

The selected fruit was gently delivered to tank via gravity by our crane system, retaining perfect, whole berries. Cold soaks lasted approximately five days, and fermentations were managed by a combination of *délestage* and pump overs. Extended maceration, ranging from three to four weeks, fine-tuned tannin profiles, allowing us to build structure and wine complexity.

WINEMAKER NOTES

A dark and brooding wine, the 2018 Calistoga is an aromatic amalgam of seductive floral and soil elements. There are pretty candied violets, lavender, rosemary flower notes that weave throughout the bouquet, but with time, loamy soil, rocks, and petrichor scents permeate the fragrance.

[REORDER](#)

COMPOSITION | 95% CABERNET SAUVIGNON,
2% CABERNET FRANC, 2 PETIT VERDOT, 1% MERLOT
PRODUCTION | 517 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

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 balance, acidity, and elegant flavor profile. This wine is made of a blend of Wente and Prosser clonal selections.

WINEMAKING

The fruit was harvested on September 17th and 18th at an average of 23.4° Brix, whole-cluster pressed to tank, and settled for 24 hours. Fermentation occurred in 45% new 500-liter French oak puncheons, and the wine was aged sur lie for 18 months.

WINEMAKER NOTES

A consistent benchmark for great California Chardonnay, our flagship Chardonnay from Savoy Vineyard is a beautiful wine full of complexity and nuance. The nose has pronounced aromas of orange blossom, lemon peel, and struck flint that give way to notes of Anjou pear and toasted coconut. Flavors of Meyer lemon, kiwi, and lime zest fill the mouth, while hints of brioche intrigue the palate. The bright acidity keeps the finish long and clean.

**REORDER**

COMPOSITION | 100% CHARDONNAY
PRODUCTION | 230 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 wine is made of a blend of clones including Mt. Eden, Pommard, Martini, Calera, Swan and Dijon 115.

WINEMAKING

The fruit was harvested in four picks on September 5th and 30th at an average of 24.1° Brix. It then went through a seven-day cold soak at 50°F, a seven-day primary fermentation, peaking 92°F, and two to three days of extended maceration. The wine was aged sixteen months in 60-gallon French oak barrels, 30% of which were new. Coopers include Quintessence, Tremaux, Cadus, and Sirugue.

WINEMAKER NOTES

Our flagship Pinot Noir is always a reflection of the beautiful site from which the grapes are grown. Savoy Vineyard is perched above the Navarro River bench looking out at the last stand of old-growth redwoods in Anderson Valley. The wildness of the forest is reflected in the wine with aromas of conifer needles, native mint, and wild brambleberries. The nose also includes notes of black cherry, cedar, and cinnamon.

**REORDER**

COMPOSITION | 100% PINOT NOIR
PRODUCTION | 532 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.



WINEMAKER SPOTLIGHT

Travis Bullard was recently promoted to Winemaker at Cliff Lede Vineyards, where he works alongside Director of Winemaking Christopher Tynan to oversee day-to-day winemaking operations and the management of the wine production team.

Travis moved to Napa Valley in 2010 to pursue an internship at Cliff Lede Vineyards. From first taste, he fell in love with the Cliff Lede portfolio of wines and knew he wanted to specialize in Napa Cabernet Sauvignon. Upon completion of his internship, Travis joined the team as a full-time lab technician. In 2012, he was promoted to enologist, and by 2013, he was promoted to associate winemaker—the same year that Cliff Lede Vineyards received its first 100-point score. In 2021, Travis was named winemaker.

A native of Santa Cruz, California, Travis completed a BA in Agricultural Business from California Polytechnic Institute, San Luis Obispo, in 2008. While studying there, he was introduced to the dynamic wine culture of Paso Robles and the Central Coast through participation in the on-campus wine club and volunteer opportunities at local wine events, such as Hospice du Rhône. Travis gained valuable and diverse experience through internships in the lab and cellar at wineries such as Korbel and Sonoma Cutrer in Sonoma and Summerwood in Paso Robles where he was fortunate to work under noted winemaker Jeff Cohn.

Travis lives on a historic vineyard adjacent to Cliff Lede Vineyards in Yountville with his wife and their three sons. Outside of winemaking, he enjoys playing golf, traveling, and anything athletic.



Chef Lynn
of Poetry Inn Napa Valley

FIG, MUSHROOM & PROSCIUTTO HOLIDAY STUFFING

pair with

2019 FEL Pinot Noir, Savoy Vineyard,
Anderson Valley

&

EGGPLANT PARMESAN WITH TOMATO SAUCE & BALSAMIC REDUCTION

pair with

2018 Cliff Lede Cabernet Sauvignon,
Calistoga

Perched high atop the Napa Valley floor and boasting one of the most exclusive hotel experiences in wine country, Poetry Inn is the epitome of luxury, privacy and hospitality. It is here that Executive Chef Lynn Vita creates and executes a culinary program reflective of the bounty of seasonal produce and other locally-sourced ingredients to present guests with an exceptional breakfast to start each day in wine country.

For the October release, Chef Lynn curated two seasonal recipes to pair with your wines!



FIG, MUSHROOM & PROSCIUTTO HOLIDAY STUFFING

INGREDIENTS:

- 1 lb mushrooms, sliced (such as king trumpet, maitake, shiitake)
- ½ cups Madeira wine
- 2 cups fresh black mission figs, chopped
- 6oz prosciutto, sliced thin
- 1 cups toasted pecans, chopped
- ½ cups unsalted butter, divided
- 1 yellow onion, thinly sliced
- 1 cup celery, minced
- ½ cup Italian parsley, minced
- 1 tbsp fresh sage, minced
- 2 tsp fresh thyme, minced
- 8 cups stale (or lightly toasted) bread, cut into ½ inch cubes
- 2 cups chicken broth
- 3 eggs, whisked
- salt & pepper to taste

DIRECTIONS:

1. Preheat oven to 375°F

2. In a large pan, heat 4 tbsp of the butter & 2 tbsp olive oil. Add the mushrooms and season with salt & pepper (do this in batches, to prevent from overcrowding the pan). Cook mushrooms until they start to caramelize. With the last batch of mushrooms, deglaze with the Madeira and cook off the alcohol for about 30 seconds. Add to the mushroom mixture and set aside.

3. Place figs, prosciutto & pecans in a bowl and set aside.

4. In a large pan, melt the remaining butter over medium heat. Add the onion and sauté until soft, about 5 minutes. Add the celery, herbs, salt and pepper to taste, and cook for another 3 minutes. Place everything in a large bowl, add the mushroom mixture, cubed bread, chicken broth, and eggs and gently toss to combine. Add the figs, prosciutto, & pecans and toss to combine.

5. Pour the stuffing mixture into a large baking dish, cover with foil and bake for 30 minutes. Take the foil off and bake for another 30 minutes until golden brown.

EGGPLANT PARMESAN WITH TOMATO SAUCE & BALSAMIC REDUCTION

INGREDIENTS:

- 2 large eggplant, sliced about ½ inch (about 12 slices)
- ½ cup flour
- 2 eggs, whisked
- ½ cup Italian breadcrumbs, seasoned with salt & pepper
- 8 oz fresh mozzarella cheese, sliced thin
- 3 cups tomato sauce, preferably homemade or Rao's brand
- 2 cups balsamic vinegar
- basil, for garnish
- salt & pepper
- oil for frying

DIRECTIONS:

1. Preheat the oven to 425°F.
2. Slice the eggplant lengthwise and generously season with salt, let sit for about 45-60 minutes on a paper towel lined baking sheet (this will help pull out the water from the eggplant).
3. Place balsamic vinegar in a medium sauce pot over medium-high heat, bring to a gentle boil, then reduce heat to medium-low and let simmer, stirring occasionally, until the vinegar thickens and is reduced to about ½ cup (about 20 minutes) it should coat the back of a spoon. Cool and set aside.
4. Wipe off the excess salt from the eggplant and pat extra moisture with a paper towel.
5. Place your flour in a shallow bowl, then repeat with the eggs and breadcrumbs.



6. Place the sliced eggplant into the flour, shaking off any excess then dip into the egg mixture, then into the breadcrumbs, coating well. Repeat with remaining slices.
7. Once you have the eggplant breaded, heat about 3 tbsp of oil into a large pan over medium heat. Carefully place the eggplant into the pan and cook until golden brown on both sides (about 3 minutes on each side). Place the eggplant on a paper towel lined baking sheet to soak up any excess oil. Repeat with remaining eggplant.
8. Place eggplant onto a foil lined baking sheet and spoon about 2-3 tbsp of tomato sauce on top of each slice then top with mozzarella.
9. Bake in 425°F oven until the cheese just melts, about 5 min.
10. Spoon some tomato sauce onto each plate, layer a few eggplant on top of the tomato sauce, then drizzle with balsamic reduction and garnish with basil. Serve immediately.



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

EST. 2002 | NAPA VALLEY

Poetry CLIFFLEDE *Saucy* FEL

1473 Yountville Cross Rd Yountville, CA 94599 | (707) 944 8642