

CLIFF LEDE

VINEYARDS

2009 CLIFF LEDE "POETRY" CABERNET SAUVIGNON, STAGS LEAP DISTRICT

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

Vintage

The growing season started under drought conditions. Springtime rains recharged the soil, and the vines responded with moderate vigor. Set was below normal due to warm dry winds. With clear summer days and fog blankets in the morning hours, berry development progressed rapidly. After veraison, the fruit ripened slowly and evenly. As summer gave way to fall, moderate temperatures led to an early harvest. Low yields balanced the vines naturally and concentrated the fruit's flavors. Typical of an El Nino winter, over five inches of precipitation soaked the Napa Valley in mid-October. Fortunately, all of our fruit was ripe and harvested prior to the unseasonable rains.

Vineyard

The Poetry Vineyard, carved into a steep west-facing hillside, reaches from the highest elevations of the Stags Leap District appellation to the valley floor. This vineyard draws its uniqueness from shallow soils atop fractured shale. Due to the stressful nature of the site, the small vines develop slowly and yield small flavorful berries.

Winemaking

Grapes were picked in the cool darkness of early morning and immediately subjected to rigorous selection by our three-tiered hand sorting process. The fruit was gently delivered to tank and wooden *cuvés* by our unique crane system, which kept a high percentage of whole berries intact. Cold soaks lasted approximately five to eight days and fermentations were managed through a combination of pumpovers, *delestage*, and *pigage*. Extended maceration of up to five weeks ensured exceptional extraction and fine-tuning of tannin profiles. Finally, the blend underwent twenty four months *elevege* in new French oak.

Tasting Notes

Aromas of blueberry, rose petal, and slate bloom from the glass. The palate, while complicated, boasts the classic roundness and balance of Stags Leap District. Layers of violet and liqueur intertwine, than give way to chocolate and cardamom. The flavors crescendo through tightly wound tannins to arrive at a satisfying open finish. Enjoy now, or further enhance the experience by aging.

Analysis

Composition: 77% Cabernet Sauvignon, 9% Merlot, 8% Petit Verdot, 5% Cabernet Franc, and 1% Malbec
Alcohol: 14.8%
Bottling Date: December 2011
Release Date: October 2012
Production: 905 cases