

Domaine Eden

Technical notes

2007 Cabernet Sauvignon Santa Cruz Mountains

Yield: 2.5 tons per acre
Harvest: September 13th-October 25th
Numbers @ Harvest: 23.2° Brix
3.45 pH
7.3 grams acidity

Blend - 78% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc, 2% Petit Verdot, 1% Malbec
Barrel Regimen - 100% French 1/2 new; aged 24 months in barrel
Bottling - August 2008; no fining or filtration

1,958 cases produced

Winemakers notes at release: Spring 2011

Domaine Eden is a nearby mountaintop wine estate Mount Eden Vineyards purchased in 2007. It was founded and built by the late Tom Mudd in 1983 and modeled after Mount Eden. Mudd initially planted the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections.

This property inspired a new wine brand for Mount Eden, Domaine Eden, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

The Domaine Eden Cabernet program is a combination of Bordeaux varieties, mainly Cabernet Sauvignon from Mount Eden, Domaine Eden and three exquisite sites in Saratoga and Los Gatos. It is a true Bordeaux blend encompassing the top five Bordeaux grapes varieties: Cabernet Sauvignon, Cabernet Franc and Merlot with small additions of Petit Verdot and Malbec. We practice the Mount Eden parameters of low yields, maximum maturity and cool climate viticulture to achieve balanced ripeness.

The lots are fermented separately using natural fermentations and French oak. Aging this wine to maturity for two years, the wines are not fine or filter prior to bottling, just like Mount Eden's Estate regime. The ultimate goal is a classic Santa Cruz Mountain Cabernet reflecting our mid-appellation region.

While Mount Eden's Estate Cabernet is a singular voice, the Domaine is a chorus. Complex, given the five varieties in the cepage, this Cabernet has aromas of briary currant, sage, mint and sweet oak. Less tannins and acidity on the palate than is evident in the Estate, there is an earlier window of enjoyable drinking.