

Mount Eden Vineyards

Technical notes

2007 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 2.1 tons per acre
Harvest: September 26th-October 25th
Numbers @ Harvest: 23.5° Brix
3.5 pH
7.1 grams acidity

Barrel Regimen - French 50%; American 50%--1/2 new
aged 22 months in barrel

Bottling - August 2009; no fining or filtration

1,470 cases produced

Winemakers notes at release: Spring 2011

2007 was an historic drought year. Seventeen inches of rain fell, which was the lowest amount since 1977. I was expecting the worst but was pleasantly surprised that the vines grew normally and yielded the desired amount – just less than two tons per acre.

In the world of California Cabernet the 2007 vintage is gaining in reputation and for good reason. Moderate temperatures throughout the summer with a glorious cool, dry autumn ripened the late-season Sauvignon completely without becoming overripe.

Cepage:

83% Cabernet Sauvignon, 14% Merlot, 1.5% Cabernet France, & 1.5% Petit Verdot

Main Points for Presentation:

- Our estate vineyards have been growing Cabernet since the late 1940's
- 13 acres: 9.75 acres Cabernet Sauvignon, 2.9 Merlot, .4 Cabernet Franc
- Cool coast vineyard, which results in a lower alcohol, yet full flavored wine that ages gracefully
- Vineyard planted in 1981-1982
- Fermented in small open top tanks, using natural yeast
- Macerated 14 days on the skins, punched down by hand
- Wine is racked six or seven times during the course of its two year barrel aging