

Mount Eden Vineyards

Technical notes

2007 Estate Pinot Noir Santa Cruz Mountains

Yield: 1.59 tons per acre
Harvest: August 29th-September 6th
Numbers @ Harvest: 24.0° Brix
3.74 pH
6.9 grams acidity

Barrel Regimen - French Burgundy 50% new; 50% 1 year
aged 12 months in barrel

Bottling - August 2008; no fining or filtration

668 cases produced

Winemakers notes at release: Fall 2009

We are committed to a philosophy of non irrigation, or dry farming, and are vastly alone in this belief. The majority of growers prefer to water throughout the summer. With dry-farming the vintage character expresses itself purely and we winemakers have to make our wines with what Mother Nature gives us.

The beginning of 2007 was troublesome; we had one of the worst droughts since 1976. Despite the drought, the crop size was normal. The added stress from the lack of water combined with slow, even ripening and proved to be magical. 2007 was a stellar year for California Pinot Noir.

Fermented entirely on native yeasts with the malolactic occurring spontaneously, this pinot is bottled without fining or filtration. The hallmark of this vintage is the saturating quality of the flavors. Decadent depth, concentration and wholeness stand out—somewhat reminiscent of 1994, another great year.

Given the abundant stuffing of 2007, expect continued positive evolution for another 8 to 10 years.

Main Points for Presentation:

- Burgundian Style
- Longest lineage of Pinot Noir in North America
- Good structure, acid and tannin for aging
- Fermented in small open top, one ton capacity fermentors
- Ages on the lees—This gives the wine more terrior character
- No fining or filtration before bottling
- 7 acres of Pinot Noir farmed at Mount Eden; Mount Eden clone