

Technical notes

2008 Cabernet Sauvignon Santa Cruz Mountains

Yield: 2 tons per acre

Harvest: September 4th-October 27th

Numbers @ Harvest: 23.0° Brix

3.40 pH

8.0 grams acidity

Blend - 77% Cabernet Sauvignon, 9% Merlot, 10% Cabernet Franc,
3% Petit Verdot, 1% Malbec
Barrel Regimen - 50% French, 50% American- 1/2 new; aged 24 months in barrel
Bottling - August 2010; no fining or filtration

2,507 cases produced

Winemakers notes at release: Spring 2012

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

The viticulture at Domaine Eden is approached with the same level of naturalness and sustainability as Mount Eden's estate vineyards. The soils here, however, are different from the estate's Franciscan shale so even though Domaine Eden is a mere mile away "as the crow flies", the wines express more varietal fruit with expansive midpalate flavors than the soil-driven minerality of Mount Eden estate wines.

With the differences in vineyard character, the property inspired a new wine brand, 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.

This wine is sourced from a mix of Mount Eden's estate, Domaine Eden and three nearby vineyards owned by dear friends who spend a "king's ransom" for perfection. The concept is to offer a Bordeaux-styled Cabernet which speaks of the Santa Cruz Mountains – specifically the mid-appellation. This is complementary to our historic Estate Cabernet which is solely from the vineyards at Mount Eden.

The blend is always somewhat of a surprise as the varietal composition changes year to year. The 2008 is composed of 77% Cabernet Sauvignon, 10 % Cabernet France, 9% Merlot, 3% Petit Verdot, and 1% Malbec. Unfined, unfiltered, all fermentations were with native yeasts. Nothing added, nothing taken away.

The wine is as expected: savory not sweet (aka Napa Cabs) with complex elegant berry fruit of black currant and black cherries with tell-tale chalky-earth notes that bespeak of the Santa Cruz Mountains.

Worthy of cellaring for 10-15 years, it is an incredible value.