

Mount Eden Vineyards

Technical notes

2008 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 2.0 tons per acre
Harvest: September 18th-October 30th
Numbers @ Harvest: 23.0° Brix
3.4 pH
8.0 grams acidity

Cepage - 82% Cabernet Sauvignon, 16% Merlot & 2% Petit Verdot
Barrel Regimen - French 50%; American 50%--3/4 new
aged 22 months in barrel
Bottling - August 2010; no fining or filtration

1,218 cases produced

Winemakers notes at release: Spring 2012

Vineyards in the Sky, the memoir about the life of our founder Martin Ray, mentions that in his thirty years of experience, twenty-five inches of winter rainfall was a harbinger of a great vintage. Twenty-five inches is what we received from the skies in 2008. This amount is considered a drought and we had an even drier year in 2007. Under this severe water stress the vines produce a lot less fruit and this Cabernet vintage resulted in the magical blend of power and weightlessness which is what we strive for.

To quote Robert Parker Jr.'s *Wine Advocate* tasting notes: "The 2008 Cabernet Sauvignon Estate comes across as silky, perfumed and impeccably balanced. Dark red berries, flowers, mint and spices flesh out in this gracious and medium-bodied wine. The Estate is all about subtlety and class. Sweet floral notes reappear to frame the exquisite finish."

This is a complete expression of our mountaintop vineyard. Unfined, unfiltered and fermented on indigenous yeasts, this wine should reach full development by 2018.

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