

# Domaine Eden

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## Technical notes 2009 Cabernet Sauvignon Santa Cruz Mountains

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Yield: 2.8 tons per acre  
Harvest: September 12th-October 5th  
Numbers @ Harvest: 23.8° Brix  
3.45 pH  
7.0 grams acidity

Blend - 75% Cabernet Sauvignon, 12% Merlot, 8% Cabernet Franc,  
4% Petit Verdot, 1% Malbec  
Barrel Regimen - 50% French, 50% American- 25% new; aged 24 months in barrel  
Bottling - August 2011; no fining or filtration

2,770 cases produced

### *About Domaine Eden*

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 mid-palate 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.

### *Winemakers notes at release*: Winter 2013

The Domaine Cabernet is a mosaic of our home, the middle of the Santa Cruz Mountains. Reflecting the five classic Bordeaux varieties, Cabernet Sauvignon 75%, Merlot 12%, Cabernet Franc 8%, Petit Verdot 4% and Malbec 1%, all the vineyards, including Domaine and Estate, are grown in rugged high mountain sites and are farmed to rigorous standards. The goal is to produce a Bordeaux-styled Cabernet from the historically best part of our appellation.

Our methods are consistent with the Estate Cabernet: moderate ripeness at harvest, native fermentations, no manipulation and two years of cave cellaring in thigh quality barrels. The wine displays a dense ruby-purple color with an earthy cassis nose and nuances of black cherry, licorice and espresso. Elegant, middle weight flavors are pure and classic with black currant, cedar and earth. Tannins are moderate given our low extraction fermentation (i.e. short) yet bolstered with an overall seamless structure and lengthy finish.

Cellaring, given its coastal mountain provenance is promising for another fifteen to twenty years.