

# Mount Eden Vineyards

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## Technical notes

### 2009 Estate Cabernet Sauvignon Santa Cruz Mountains

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Yield: 1.8 tons per acre  
Harvest: September 24th-October 7th  
Numbers @ Harvest: 23.0° Brix  
3.47 pH  
6.8 grams acidity

Cepage - 88% Cabernet Sauvignon, 6% Merlot, 4% Cabernet Franc & 2% Petit Verdot  
Barrel Regimen - French 50%; American 50%--3/4 new  
aged 22 months in barrel  
Bottling - August 2011; no fining or filtration

1,392 cases produced

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

Looking back, 2009 was a classic year, especially for this wine. The triad of a late September harvest, good winter rains and an exceptionally long growing season was the reason. Friends and visitors always ask about the effects of this weather or that. Truth be told, the uneventful is eventful to us winegrowers. Not too hot, not too cold, not too much rain and not too little. The "middle path" is where Buddhists and winemakers meet to make great wine.

This wine is an extravagant combination of our thirty-plus-year-old mountain vineyard and a naturally generous vintage. Just coming together after two full years in the bottle, its deep, layered, racy flavors of blackberry, herb and cassis are, as always, presented with great balance and pedigree. This bottling is a blend of eighty-eight percent Cabernet Sauvignon, six percent Merlot, four percent Cabernet Franc and two percent Petit Verdot.

Give this wine some time, at least five to develop and you will definitely be rewarded. Aging potential is 20-40 years.

#### **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, .2 Petit Verdot
- 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 raked six or seven times during the course of its two year barrel aging