

Mount Eden Vineyards

Technical notes

2009 Estate Pinot Noir Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: August 31st-September 1st
Numbers @ Harvest: 23.5° Brix
3.35 pH
8.0 grams acidity

Barrel Regimen - French Burgundy 50% new; 50% 1 year
Bottling - September 2010

743 cases produced

Winemakers notes at release: Fall 2011

As I reflect on thirty years of making Pinot Noir at Mount Eden, there is one wine that stands out as old and profound: the 1956 Martin Ray that I tasted in 1998.

Yes, this is a bit of trivia to most, yet it was a revelation to me. The energy, youth and mere deliciousness of that wine told me that Pinot Noir from these vineyards has the stamina to go forty years and be sublime. This is the hallmark of great wine worldwide.

2009 was again a drought year, the third in a row which gave the vines added stress. Small berries were the norm with consequent concentration in the fermentation tanks. All the fermentations were natural without any added yeasts and the new wines were aged in Burgundy barrels the entire time without movement.

Buoyant aromatics of red berries, rose petals and earth combine with the signature nuances of dill and anise. Lively on the palate with classic Pinot flavors of raspberry, blueberry and herb, there is notable acidity with overall elegance of character which gives promise for evolution.

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