

Mount Eden Vineyards

Technical notes

2010 Estate Pinot Noir Santa Cruz Mountains

Yield: 1.8 tons per acre
Harvest: September 1st-26th
Numbers @ Harvest: 23.5° Brix
3.45 pH
8.5 grams acidity

Barrel Regimen - French Burgundy 70% new;
Bottling - September 2011

804 cases produced

Winemakers notes at release: Fall 2012

Unusually cold weather persisted throughout the growing season in 2010. Causing the flowering and harvest to be later than we typically see. This is especially good for growing Pinot Noir.

Our Estate Pinot is fermented using a classical technique called “whole cluster”. The fruit-stems and all – go into small tanks without crushing. As we mix the grapes day after day, the berries slowly break up and fermentation begins. The ferment dynamic is more complex and the mixture of stems and a portion of whole berries at the end of the process provide the completeness we strive for.

The 2010 is a wine for the cellar. All of the elements of exotic spice, cherry-plum-cranberry fruit notes, and sandalwood are intertwined in an elegant package sure to unfold over the next ten years. Patience is a virtue.

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