

Mount Eden Vineyards

Technical notes

2011 Estate Pinot Noir Santa Cruz Mountains

Yield: 0.7 tons per acre
Harvest: September 15th-25th
Numbers @ Harvest: 23.4° Brix
3.55 pH
7.5 grams acidity

Barrel Regimen - 14 Barrels; French Burgundy 100% new
Bottling - August 2012

362 cases produced
(or 724 six-packs)

Winemakers notes at release: Fall 2013

The signature of this vintage is its preciousness. Once in a while (2005 was the last) we have a storm blow in during the critical flowering period which is May through June. Such was the case on June 4th and 5th, 2011, right in the middle of the most crucial time for pollination, a winter-like storm appeared and the Pinot Noir flowers were reduced by two-thirds. Farming has its moments.

Fortunately, the vintage itself was exceptional for Pinot Noir. The growing season was cool overall and late, which translates to an even, slow ripening at the end.

A racy high-toned nose reveals a deep core of raspberry-blueberry-mint and visceral essence of Pinot fruit. On the palate the flavors are buoyant with intense red fruit, spice and tension. The aftertaste promises a long life with impressive persistence.

This is a classic old world style from one of America's oldest Pinot Noir producers.

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