

Mount Eden Vineyards

Technical notes

2004 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.7 tons per acre
Harvest: September 11th-29th
Numbers @ Harvest: 23.9° Brix
3.4 pH
6.3 grams acidity

Barrel Regimen - French 50%; American 50% - 100% new
aged 24 months in barrel

Bottling - August 2006; no fining or filtration

1,257 cases produced

Winemakers notes at release: Fall 2007

A small harvest of miniature berries was what the vineyards gave us in 2004. Wine enthusiasts often ask and wonder about the art of winemaking. What I often wonder about is the "art of resiliency". The challenge of transforming carefully tended fruit into profound bottles given the wildly changing nature of the vintage.

The 2004 Cabernet Sauvignon presents a beautiful balance with typical Bordeaux-like character. Abundant earth with pointed aromas emphasizing blackberry and cassis, this wine is elegant on the palate with a forward finish of well-defined currant, herb, and cedar.

Main Points:

- 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
- 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 racked six or seven times during the course of its two year barrel aging