

Mount Eden Vineyards

Technical notes

2004 Mount Eden Estate Pinot Noir

Yield: 1.3 tons per acre
Harvest: August 16th - 30th
Numbers @ Harvest: 24.0° Brix
3.6 pH
7.0 grams acidity

Barrel Regimen - Burgundy 100% new; aged 11 months

Bottling - September 2005; no fining or filtration

609 cases produced

Winemaker notes:

At present, this Pinot Noir is a very modern California – styled vintage. Rich, forward and immediately appealing, this vintage is atypical for us as our Pinots are usually more Burgundian in profile.

The 2004 vintage throughout California was an early harvest with big ripeness as a hallmark. Fermented using wild yeast, this wine goes through full malolactic fermentation in the barrel. Aged in new French oak for eleven months without any racking, fining or filtration, it is a perfect juxtaposition – at one point classic and at another modern. That being said, it is a delicious wine – albeit a bit precocious.

Expect excellent bottle development over the next five to seven years and a drinking plateau through 2020.