

Mount Eden Vineyards

Technical notes

2005 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: October 1st-21st
Numbers @ Harvest: 23.9 Brix
3.47°pH
7.0 grams acidity

Barrel Regimen - French 50%; American 50% - 1/2 new
aged 24 months in barrel

Bottling - August 2007; no fining or filtration

1,422 cases produced

Winemakers notes at release: Fall 2008

As with all of our estate wines in 2005, the Cabernet Sauvignon crop was tiny. On a positive note, the growing season was superb. A late October harvest gave us a wealth of "hang time" which for this wine is everything.

The color is notable, red on the edge, totally saturated in the middle. Primary Cabernet fruit aromas lead to graphite, currant and mineral flavors with amazing buoyancy. Firm tannins with immense concentration and bright acidity give the impression of greatness to come.

2005 is a special year. You can expect drinking pleasure for decades to come.

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