

# Mount Eden Vineyards

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## Technical notes

### 2006 Estate Cabernet Sauvignon Santa Cruz Mountains

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Yield: 2.3 tons per acre  
Harvest: September 28th-October 26th  
Numbers @ Harvest: 24.1° Brix  
3.6 pH  
6.0 grams acidity

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

Bottling - August 2008; no fining or filtration

2,632 cases produced

### *Winemakers notes at release*: Fall 2009

Back in the 1950s and 60s our founder, Martin Ray, would always bottle his Cabernet with 100% Cabernet Sauvignon grapes. His was a philosophy bent on telling the world that "pure" (a.k.a. all Cabernet Sauvignon) was the best. While I admit that with Pinot Noir and Chardonnay this is true, currently I prefer to blend the Cabernet Sauvignon with Merlot and Cabernet Franc. Why? Because of the harmony and grace that results. Yes, one sacrifices the intense power of Cabernet, yet the whole experience is fuller when it is sculpted through the use of judicious blending. The Bordelaise learned this centuries ago.

2006 opened up with tremendous promise. A frigid winter, full of snow and abundant rainfall are things we mountain winemakers look for. Bud break was late and the all important fruit set was rapid and complete. As predicted, harvest was late in October with cool autumnal temperatures, allowing us to harvest with exactitude.

Youthful aromas, with primary cassis, leather, and blackberry notes, this wine offers full, buoyant flavors of red raspberry, plum and cassis. Since it is moderately structured, it should improve until 2012

#### **Main Points for Presentation:**

- 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