

Mount Eden Vineyards

Technical notes

2006 Estate Pinot Noir Santa Cruz Mountains

Yield: 2 tons per acre
Harvest: September 9th-19th
Numbers @ Harvest: 23.9° Brix
3.6 pH
8.0 grams acidity

Barrel Regimen - French Burgundy 50% new; 50% 1 year
aged 12 months in barrel

Bottling - August 2007; no fining or filtration

846 cases produced

Winemakers notes at release: Fall 2008

We've been growing and making Pinot Noir on this same piece of mountain soil for 65 years. Believe it or not, this is the longest lineage on our continent. What can one say after an historic run like this?

2006 was a strong vintage. The winter was cold with adequate rainfall and good fruit set in the spring. What really sets up the vintage quality, however, is the weather in the fall during the final ripening; 2006 was textbook with a long, slow, cool finish. 1991 was a vintage of similar style. My library has precious few bottles left of that stand-out year.

This pinot has lovely transparency in the aromas – red berries, oriental spices and earth; medium weight on the palate with fine delineation of raspberry-plum flavors with firm acidity and length, all but guarantee grace and longevity.

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