

# Domaine Eden

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Technical notes

## 2012 Pinot Noir Santa Cruz Mountains

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Yield: 2.8 tons per acre  
Harvest: September 9th-26th  
Numbers @ Harvest: 23.5°Brix  
3.45 pH  
6.5 grams acidity

Barrel Regimen - French Burgundy-40%; aged 11 months in barrel  
Bottling - August 2013; no fining or filtration

1,828 cases produced

### *About Domaine Eden*

Domaine Eden is a nearby mountaintop wine estate purchased by Mount Eden Vineyards in 2007. It was founded and built by the late Tom Mudd in 1983, and was initially planted with the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections.

The viticulture at Domaine Eden is approached with the same level of naturalness and sustainability as Mount Eden's estate vineyards. The soils here, however, are different from the estate's Franciscan shale so even though Domaine Eden is a mere mile away "as the crow flies", the wines express more varietal fruit with expansive mid-palate flavors than the soil-driven minerality of Mount Eden estate wines.

With the differences in vineyard character, the property inspired a new wine brand, Domaine Eden, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

### *Winemakers notes at release*: Spring 2014

2012 was a magical year—the winter was dry but just adequate for us to dry-farm our vines. The start of the growing season was smooth and somewhat late. Summer weather afforded ideal flowering and most importantly, the harvest time was cool and constant. This is what good dreams are made of.

The Domaine vineyard is planted to a mosaic of heritage selections including Mount Eden, Swan, Calera and Martini with Dijon clones 828, 667, and 777. This architecture is permanent and artistic. The mix of subtle DNA has an influence on the mystery of serious Pinot Noir. Ultimately though, it is the site, the ecology i.e. soil, slope and weather that determines the terroir signature.

Youthful aromas of cherry, wild strawberry, pomegranate, and raspberry are abundant along with the classic Santa Cruz Mountains soil. This Pinot has medium weight on the palate with a beautiful, slightly firm texture and solid mid-palate fruit.

With proper cellaring, this vintage should gain in complexity and hedonism for the next 6-7 years and continue to hold for another decade.