

Mount Eden Vineyards

Technical notes

2010 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 2.2 tons per acre
Harvest: October 15th- November 15th
Numbers @ Harvest: 23.2 Brix
3.50 pH
6.6 grams acidity

Cepage - 93% Cabernet Sauvignon, 5% Merlot, 1% Cabernet Franc & 1% Petit Verdot
Barrel Regimen - French 50% (60% new); American 50% (3 year)
aged 21 months in barrel
Bottling - August 2012; no fining or filtration
Alcohol - 13.5%

1,505 cases produced

Winemakers notes at release: Summer 2014

2010 was an epic year for our Cabernet vineyards. As always, the weather drove the vintage style. A long and cold winter set the stage for a late start to the growing season. Coolness overall was the theme, which is typical of our mountain climate, but even more so in 2010. A late harvest commenced, giving the grapes ample time to ripen through October.

The hallmark and beauty of this year is transparency of the fruit and abundant complexity. Black fruit, incense and sweet spices in the nose, with silky tannins and an endless array of violet, sage, espresso and grilled herbs on the palate, this Cabernet has exceptional overall balance and personality with an elegance that reminds me of a bygone era.

Drinking window: 2017-2030

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, .2 Petit Verdot
- 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