

Mount Eden Vineyards

Technical notes

2012 Estate Pinot Noir Santa Cruz Mountains

Yield: 2.8 tons per acre
Harvest: September 8th-20th
Numbers @ Harvest: 23.2° Brix
3.45 pH
7.5 grams acidity

Barrel Regimen - French Burgundy 75% new
Bottling - August 2013, no fining or filtration
Alcohol: 13.5%

1,209 cases produced

Winemakers notes at release:

Forgive me for being nostalgic but this wine reminds me of our 1991 at this stage. Technically the 1991 and the 2012 are similar, sharing commonalities of a drought year, a late harvest, a good yield and early-on precision and balance.

Over time the 1991 has blossomed into one of the best Pinots we have made in the past 25 years. Only problem is— I didn't keep enough in our library.

The 2012 has classic aromas of earth, raspberry, cardamom and toasty oak that fill the glass. Elegant flavors echo the nose, adding intensity and weight through the finish.

This is Pinot Noir in its most natural expression: complex, graceful and *terroir* driven. Given what I experienced with the 1991 it will pay dividends over the next twenty years.

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