

# Domaine Eden

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## Technical notes 2011 Cabernet Sauvignon Santa Cruz Mountains

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Yield: 2.5 tons per acre  
Harvest: October 12th-November 15th  
Numbers @ Harvest: 23.2° Brix  
3.45 pH  
6.0 grams acidity

Blend - 75% Cabernet Sauvignon, 14% Merlot, 6% Cabernet Franc,  
4% Petit Verdot, 1% Malbec

Barrel Regimen - French 50%; American 50%-aged 22 months in barrel

Bottling - July 2013; no fining or filtration

Alcohol: 13.5%

2,483 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:*

The Domaine Eden Cabernet is an amalgam of vineyards in the towns of Saratoga and Los Gatos. It is the only one of its kind from the Santa Cruz Mountains. Longtime friends: McCarthy Family Vineyards, La Rusticana d'Orsa, House Family Vineyards, Tsai Family and of course Mount Eden and Domaine Eden all contribute to this wine. Year in and year out, the ultimate blend always seems better than the sum of its parts, a *gestalt*. 2011 was an abnormally wet year for our region and the winter extended into the spring. The harvest occurred in late October and into November shaping the character of the wine.

We ferment each lot separately and barrel them individually for the first year. In the second winter of the wines life we create the blend, which is quite complex usually dealing with 30 different lots. After blending we continue to barrel age, bottling the wine after two years in barrel.

The wine displays a plushness and generosity at this early stage. Seamless in texture with abundant fruit and moderate tannins, this wine should drink well early, yet should age gracefully for 15 years or more.