

Mount Eden Vineyards

Technical notes

2011 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 2.3 tons per acre
Harvest: October 21th-November 8th
Numbers @ Harvest: 23.0° Brix
3.45 pH
6.7 grams acidity

Cepage - 93% Cabernet Sauvignon, 5% Merlot, 1% Cabernet Franc & 1% Petit Verdot
Barrel Regimen - French 50%; American 50%
aged 23 months in barrel
Bottling - August 2013; no fining or filtration
Alcohol - 13.5%

1,527 cases produced

Winemakers notes at release: Fall 2015

2011 started off late just like its companions 2010 and 2012. Dry cool weather presided over the vines and the grapes ripened successfully under late autumnal skies. The Cabernet harvest occurred in the waning days of October and into early November. The average sugar level was 22 percent – not your typical year.

The style of the 2011 is transparency, both in texture and flavor. This is not a brooding, tense vintage which needs 15 years to open. Classic blueberry and cassis aromas tinged with earth on the nose is followed by sweet oak and blackberry fruits on the palate, again tinged with earth notes in the finish.

Mount Eden just did a 41 year retrospective of our Cabernets over three days in Santa Barbara. Every wine was distinctive going back to our inaugural 1972. No wine served tasted old and all of the bottles – especially those from the 1990s – were memorable.

Given proper cellaring, the 2011 should out live most people reading this.

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 raked six or seven times during the course of its two year barrel aging