

# Mount Eden Vineyards

---

## Technical notes

### 2012 Estate Cabernet Sauvignon Santa Cruz Mountains

---

Yield: 2 tons per acre  
Harvest: October 4th-26th  
Numbers @ Harvest: 23.5° Brix  
3.40 pH  
5.7 grams acidity

Cepage - 78% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc & 2% Petit Verdot  
Barrel Regimen - French; 60% new  
aged 23 months in barrel  
Bottling - August 2014; no fining or filtration  
Alcohol - 13%

1,596 750ml cases produced  
40 - 1500ml cases & 10 - 3liters

### *Winemakers notes at release*: Fall 2016

The Santa Cruz Mountains holds a special distinction. It is home to the only two estate-bottled mountain Cabernets that are truly influenced by the Pacific Ocean and both have been at it awhile: Ridge Monte Bello (1962) and Mount Eden Estate (1946). If you appreciate the qualities that result in Bordeaux varieties grown on the edge—namely, low alcohols, earth-driven flavors and unique *terroir*—these are the best examples.

2012 was a great California Cabernet vintage. Even though a drought year, the season was long and cool. Harvest started on October 4th and ended October 26th. The slow autumnal ripening allowed the fruit to develop beautiful depth and complexity. Finally, after two years in our cellar and two years in the bottle, we present this extraordinary wine.

Distinctive aromas of blackberry, black pepper, cardamom, sage and earth abound. The flavors are rich and balanced (13% alcohol) with impressive depth on the mid-palate. The acidity is high, indicating a long evolution yet the balance of tannin is integrated.

#### **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