

Mount Eden Vineyards

Technical notes

2013 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: September 20th-30th
Numbers @ Harvest: 23.3° Brix
3.30 pH
6.0 grams acidity

Cepage - 85% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc & 3% Petit Verdot
Barrel Regimen - 50% French Oak; 50% new, 50% 2 years old
& 50% American Oak; 50% new, 50% 2 years old
aged 23 months in barrel
Bottling - August 2015; no fining or filtration
Alcohol - 13.5%

1,198 750ml cases produced
40 - 1500ml cases & 10 - 3liters

Winemakers notes at release: Fall 2017

The 2013 vintage was interesting: All of the rainfall occurred before January 1st, and we encountered a drought-induced early budbreak which led to an early harvest (even though it is seven months away.)

The style of this wine is massive. There is a depth of flavor, texture, vibrancy, freshness, and richness I have not seen before. The nuanced nose reveals black currant, graphite, and our surrounding mountain flora. On the palate, it has a stunning richness to balance the abundant tannin and acid. We pride ourselves on our "old world" style, and I cannot say if I have made a more compelling *vin de garde* in the last thirty years.

Expected maturity 2020 -2060.

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