

Mount Eden Vineyards

Technical notes

2014 Estate Pinot Noir Santa Cruz Mountains

Yield: 1.0 tons per acre
Harvest: August 4th-13th
Numbers @ Harvest: 23.8° Brix
3.6 pH
7.0 grams acidity

Barrel Regimen - French Burgundy 75% new, 25% 1 year
Bottling - October 2015, no fining or filtration
Alcohol: 13%

756 750ml cases & 31 1500ml cases produced

Winemakers notes at release: Fall 2017

All of our estate vineyards are dry-farmed, and because of this we diligently track precipitation. A mere fourteen inches of rain fell during a nail biting “rainy” season, forcing us to severely reduce output on our Pinot Noir vines due to drought-stress.

This fruit kicked off the 2014 Harvest on August 4, an unprecedented early start.

Our Pinot Noir is a natural wine reflecting the place and the vintage. The crop may have been small, but the concentration and depth correspondingly increased. Classic blackberry/raspberry aromas greet you along with a deep ruby color. On the palate, great balance and acid/tannin tension continue. Despite the considerable concentration of red fruit, the all-important element of freshness is in abundance.

Optimal drinking is 2021-2031.

Main Points for Presentation:

- 1/3 Whole Cluster Fermentation
- 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