

Mount Eden Vineyards

Technical notes

2014 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: September 13th-October 6th
Numbers @ Harvest: 23.5° Brix
3.40 pH
6.5 grams acidity

Cepage - 80% Cabernet Sauvignon, 15% Merlot, 3% Cabernet Franc & 2% Petit Verdot
Barrel Regimen - 50% New Oak-French 50% & American 50%;
50% 2 year old Oak-French 50% & American 50%
aged 24 months in barrel
Bottling - July 2016; no fining or filtration
Alcohol - 14%

1,092 750ml cases produced
300 - 1500ml cases & 6 - 3liters

Winemakers notes at release: Fall 2018

2014 was probably the worst year of our recent drought. Only fourteen inches of rain fell that winter which was unprecedented. Concerned about dry-farming old vines with so little precipitation, we decided to prune way back to reduce the crop size; indeed the harvest was small, yet significant.

There is so much to say about our Cabernet: It is grown at elevation in a coastal mountain range; the vines are mature, planted in 1979 and 1984 from budwood sourced in the 1890's from Chateau Margaux; and the vines are low-yielding, averaging just above one ton per acre, allowing our *terroir* to express its highest level. Thirty and forty year-old bottles are still remarkably vibrant and fresh.

This 2014 Estate Cabernet is a masterpiece. William Kelley previously reporting for UK Magazine *Decanter* and now with the *Wine Advocate* summed it up best "A complex bouquet of wild berries, cassis, cigar box and mountain laurel prefaces a savoury, full-bodied wine with a three-dimensional, layered chassis of fine-grained tannin and a nicely reserved core with good depth and bright acidity. This dependably age-worthy cuvée can look forward to three decades of evolution in the cellar."

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