

Domaine Eden

Technical notes 2015 Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.5 tons per acre

Harvest: September 11th - 23rd

Numbers @ Harvest: 23.5° Brix

3.45 pH

7.0 grams acidity

Blend - 77% Cabernet Sauvignon, 16% Merlot, 4% Petit Verdot,
2% Cabernet Franc, and 1% Malbec

Barrel Regimen - French & American; 2-6 years old

Bottling - July 2017; no fining or filtration

Alcohol: 14%

1,582 cases produced

About Domaine Eden

Domaine Eden is a nearby mountaintop wine estate purchased by Mount Eden Vineyards in 2007. It was founded and built by the late Tom Mudd in 1983, and was initially planted with the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections.

The viticulture at Domaine Eden is approached with the same level of naturalness and sustainability as Mount Eden's estate vineyards. The soils here, however, are different from the estate's Franciscan shale so even though Domaine Eden is a mere mile away "as the crow flies", the wines express more varietal fruit with expansive mid-palate flavors than the soil-driven minerality of Mount Eden estate wines.

With the differences in vineyard character, the property inspired a new wine brand, Domaine Eden, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

Winemakers notes at release: Fall 2018

Our Domaine Eden Cabernet has always been a blend that reflects the mid-appellation of our home, the Santa Cruz Mountains. These past few vintages have been challenging: 2015 was again a drought year and the vines felt it; all six of the vineyards that compose this blend yielded less than one ton per acre.

The harvest began early on September 11th which is not typical for mountain Cabernet but what Mother Nature insisted upon during this drought.

This vintage is lovely with solid cassis-driven aromas edged with mint and touches of forest floor, with tremendous concentration. The balance of fruit to tannin to acidity remains beautifully proportional, arguing for a long life in the cellar.