

# Mount Eden Vineyards

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## Technical notes

### 2015 Estate Pinot Noir Santa Cruz Mountains

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Yield: 1.5 tons per acre  
Harvest: August 5th-10th  
Numbers @ Harvest: 23.1° Brix  
3.3 pH  
7.9 grams acidity

Barrel Regimen - French Burgundy 50% new  
Bottling - August 2016, no fining or filtration  
Alcohol: 13%

910 750ml cases & 30 1500ml cases produced

### *Winemakers notes at release:* Fall 2018

Here at Mount Eden, we are creatures of habit. Much like a bird knows when to migrate, our knowledge of our climate and soil have ingrained a well-practiced harvest dance. This all came screeching to halt when, during our drought, Mother Nature had her own harvest plans. 2013 and 2014 were very early harvests that had us scrambling. We got wise to the “new normal” and were ready to go when the Pinot harvest kicked off on August 5th in 2015. The hardest part of making Pinot Noir is growing and picking at the ideal moment. The grape is so ephemeral that any overripe or under-ripe qualities will show themselves as the bottles age.

The signature of the 2015 is its freshness and lift. Poised boysenberry and earth tone flavors jump out on the palate. Buoyant acidity with a little tannin assist in giving a solid structure.

This is easily a twenty-five-year wine with good cellaring.

#### 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