

Mount Eden Vineyards

Technical notes

2015 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1 ton per acre

Harvest: September 16th-23rd

Numbers @ Harvest: 23.5° Brix

3.43 pH

6.0 grams acidity

Cepage - 79% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc & 2% Petit Verdot
Barrel Regimen - 100% New Oak-French 50% & American 50%; natural fermentations
aged 24 months in barrel

Bottling - August 2017; no fining or filtration

Alcohol - 14%

728- 750ml cases produced

30 - 1500ml cases & 6 - 3liters

Winemakers notes at release: Fall 2019

Coming soon

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