

# Mount Eden Vineyards

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## Technical notes

### 2016 Estate Pinot Noir Santa Cruz Mountains

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Yield: 1.25 tons per acre  
Harvest: August 16th-September 9th  
Numbers @ Harvest: 23.2° Brix  
3.5 pH  
7.5 grams acidity

Barrel Regimen - French Burgundy 50% new; native ferments  
Bottling - August 2017, no fining or filtration  
Alcohol: 13%

742-750ml cases & 30-1500ml cases produced

### *Winemakers notes at release:* Fall 2019

As the 2015-2016 winter season settled upon us, our five-year drought began to end with normal (a little above-normal) rainfall and we breathed a sigh of relief. When your vineyard practice is 100% dry farmed, the onus of low rainfall can set you on edge. The joy knowing that the one thing you can't really control in life (rain) is abundant is true elation.

Pinot Noir is such an intriguing wine, often changing "styles" from vintage to vintage. Usually our Estate Pinot is broad and somewhat muscular; this vintage is ethereal and musical with delicate, nuanced, soft red fruit aromas. The weight on the palate is building with enticing flavors of wintergreen, mint, and boysenberry. Years like 2016 reward patient cellaring. Prime examples such as 1996, 2000 and 2006 have all started their life focused on complexity rather than power. With time, the mid-palate grows and the magical savoriness of Pinot Noir shines.

#### 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