

# 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

Coming soon

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