

Mount Eden Vineyards

Technical notes

2016 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.5 ton per acre
Harvest: September 19th-27th
Numbers @ Harvest: 23.2° Brix
3.50 pH
8.1 grams acidity

Cepage - 79% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc & 2% Petit Verdot
Barrel Regimen - 50% new French & American and 3 years- 50%; natural fermentations
aged 24 months in barrel
Bottling - July 2018; no fining or filtration
Alcohol - 13.5%

1,227- 750ml cases produced
30 - 1500ml cases & 6 - 3liters

Winemakers notes at release: Fall 2020

After a punishing five-year drought, 2016 gave us a sense of normalcy. Although the harvest was early, towards the end of September, the winter rains were in line with our fifty-year average.

Our Cabernet vines are old, the yields are small, around one ton per acre and the vineyards themselves are isolated by nature. These factors create a wine that is unique to our mountain home—the very essence of *terroir*.

2016 is a Bordeaux blend of 79% Cabernet Sauvignon, 12% Merlot, 7% Cabernet Franc, and 2% Petit Verdot. The wine was aged in 50% new French and American oak for 22-months before bottling. Distinctive aromas of blackberry, boysenberry, mountain flora and subtle earth precede a firm, lush palate with intense blueberry, blackberry notes and a touch of flint. The palate is medium-bodied, yet it has an incredible intensity with no heaviness.

One should expect this vintage to live for many decades.

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
- 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