

# Mount Eden Vineyards

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## Technical notes

### 2017 Estate Pinot Noir Santa Cruz Mountains

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Yield: 1.5 tons per acre  
Harvest: August 29th-September 3rd  
Numbers @ Harvest: 24.0° Brix  
3.5 pH  
7.5 grams acidity

Barrel Regimen - French Burgundy 50% new; native ferments  
Bottling - August 2018, no fining or filtration  
Alcohol: 14%

969-750ml cases & 30-1500ml cases produced

### *Winemakers notes at release:* Fall 2020

The 2017 growing season was beautiful with ample rain in the winter and just-right temperatures in the spring and summer. The harvest commenced at the very end of August and concluded at the beginning of September, which is early when you look back at 40 years of harvest starts, but now it is the norm.

We employ about 30% whole cluster fermentation. These grapes are incorporated into the open top fermentors along with the destemmed berries. The result is a wine with more energy and nuance and, with age, develops the magic of Pinot Noir's complexity. The whole cluster additions add weight and intensity, which is the intention.

Enticing wild strawberries and plum aromas are full bore. The mouthfeel is linear in intensity with fine tension on the palate with flavors of blackberry, pastille, and lovely plum sorbet.

Given our history, expect bottle development for twenty years, and a drinking plateau thereafter.

#### 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