

Mount Eden Vineyards

Technical notes

2018 Estate Pinot Noir Santa Cruz Mountains

Yield: 2 tons per acre
Harvest: August 22th-30th
Numbers @ Harvest: 23.4° Brix
3.5 pH
8.0 grams acidity

Barrel Regimen - French Burgundy 50% new; native ferments
Bottling - August 2019, no fining or filtration
Alcohol: 13.5%

994-750ml cases & 28-1500ml cases produced

Winemakers notes at release: Fall 2021

The 2018 harvest started in early September under perfect ripening conditions. Included in the fermentations were 35% whole-cluster to add complexity and vibrancy. There are no “additions” to our wine-making; we employ indigenous yeast during fermentation. When we bottle, there is no fining or filtration, creating a *Natural Wine* in every aspect.

Appropriate dark ruby color, with amazing fresh soft red fruit aromas and a hint of cardamom, this Pinot has rich and balanced on the palate featuring cocoa, blackberry, oak, and a killer depth of flavor.

As always, a candidate for the cellar.

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