

# Mount Eden Vineyards

---

## Technical notes

### 2019 Estate Pinot Noir Santa Cruz Mountains

---

Yield: 1.5 tons per acre  
Harvest: August 28th- September 5th  
Numbers @ Harvest: 23.5° Brix  
3.50 pH  
7.8 grams acidity

Fermentation: Native ferments; 35% Whole Cluster  
Barrel Regimen - French Burgundy 50% new  
Bottling - August 2019, no fining or filtration  
Alcohol: 13.5%

728-750ml cases & 25-1500ml cases produced

### *Winemakers notes at release*: Fall 2022

The beauty of our Pinot Noir is not only its heritage but also its ability to develop in the bottle. Our experiences tasting twenty and thirty-year-old vintages of Mount Eden Estate Pinot Noir have been unforgettable. Those moments are what collectible wines are all about. For those who love the magic of Burgundy, this wine is a fantastic comparison.

The aromas have the beginnings of great complexity. Deep scents of rose petal, violet flower, beautiful soft red fruit, and a slight decadent scent of forest floor decay give way to complete fullness across the palate with our typical mid-palate density. A long satisfying finish gives one the powerful impression of many years of positive development.

33% whole cluster fermented with no added yeasts. No fining or filtration at bottling.

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