

Technical notes

2017 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.9 ton per acre

Harvest: September 25th-29th

Numbers @ Harvest: 23.7° Brix

3.45 pH

7.1 grams acidity

Cepage - 85% Cabernet Sauvignon, 15% Merlot, 3% Cabernet Franc & 2% Petit Verdot Barrel Regimen - 60% new French & American and 3 years- 40%; natural fermentations aged 24 months in barrel

Bottling - August 2019; no fining or filtration Alcohol - 14%

1,285- 750ml cases produced 38 - 1500ml cases & 6 - 3liters

Winemakers notes at release: Fall 2021

Many people don't know, but Mount Eden's place in the world of California Cabernet is unique. Surrounded by miles of rugged forest, our vineyards are an island on the mountaintop.

Originally planted in the early 1950s, our Cabernet Vineyards are the longest producing Cabernet vineyards at elevation in any coastal appellation. The combination of our cool coastal climate and mountain soils produce a wine like no other in California.

2017 was a fabulous year for our estate. Generous winter rainfall allowed our vineyards to recover from the previous drought years. The crop size was average, and the weather at the final stages of ripening was comfortably cool.

Aromas of pine forest, black currant, sage, and vanilla abound. The flavors are saturated with blackberry and currant, complexed with difficult to describe earth notes. The structure is firm, as to be expected of our current forty-year-old, dry-farmed vines, yet balanced. The soft tannins complement the power of the wine.

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