

Mount Eden Vineyards

Technical notes

2018 Estate Cabernet Sauvignon Santa Cruz Mountains

Yield: 1.3 ton per acre

Harvest: September 25th-October 10th

Numbers @ Harvest: 23.4° Brix

3.30 pH

6.0 grams acidity

Cepage - 85% Cabernet Sauvignon, 10% Merlot, 3% Cabernet Franc & 2% Petit Verdot

Barrel Regimen - 50% new French (50%) & American (50%); 50% 2 year-old; natural fermentations aged 24 months in barrel

Bottling - July 2020; no fining or filtration

Alcohol - 14%

1,306- 750ml cases produced

35 - 1500ml cases & 6 - 3liters

Winemakers notes at release: Fall 2022

The nature of high-altitude, cool, coastal Bordeaux blends is refreshingly different. Lower alcohols and more soil-driven flavors with good acidity are what we deliver, with our constant theme, longevity, always present.

In 2018, although technically a drought year, the harvest started in late September and ran until mid-October. Cool temperatures prevailed, allowing for a relaxed pace. All fermentations were natural, with no additions. After two years in barrel, it was bottled unfining and unfiltered

This Cabernet is very expressive on the nose with scents of brown spice, plum, cherry and of course, black currant. Relatively restrained tannins on the palate with flavors of currant, sage, and mint, powerful yet with beautiful restraint.

Expect many years of development in the bottle.

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