

# 2019 Mount Eden Cabernet Sauvignon, Estate Bottled, Santa Cruz Mountains

## History

Mount Eden Vineyards is a small historic wine estate perched at 2000 feet overlooking Silicon Valley in the Santa Cruz Mountain Appellation, about 50 miles south of San Francisco. Founded in 1945, it is recognized as one of the original “boutique” California winery properties, focusing on small lots of Chardonnay, Pinot Noir and Cabernet Sauvignon. Mount Eden’s lineage of estate bottled Chardonnay and Pinot Noir is the longest in California. Planted in austere, infertile Franciscan shale on a cool exposed mountaintop, these low-yielding estate vineyards have consistently produced world-class wines for over seventy years.

## Winemakers notes at release: Fall 2023

Mount Eden is unique in the world of California Cabernet. We are perched in the coastal Santa Cruz Mountain range, just 15 miles from the Pacific Ocean. The cool east-facing position of our Cabernet vines, their altitude (1600 feet) and the primary soils that have emerged as the mountain has evolved give these grapes a matchless *terroir*.

The wine is intense yet elegant as a beautiful bouquet of violet, iron, roasted meat, and rose petal greet the nose. It is balanced yet powerful on the palate with flavors of currant and soil-influenced minerality.

As with all of our Mount Eden Estate Cabernets, this wine reaps the rewards of decanting in its early years and will age for decades in a good cellar.

## The Santa Cruz Mountains AVA

Mount Eden’s larger home is the Santa Cruz Mountain Appellation. It is America’s first mountain AVA—recognized in 1981—with winegrowing dating back to the 1860s.

The appellation encompasses the Santa Cruz Mountain range, with boundaries defined by the elevation of the fog levels at daybreak in the spring and summer months, typically between 400 feet on the western side and 800 feet on the east.

The region is planted to approximately 1300 acres of vineyards, of different varieties and soil types. The wines come from high-altitude, small vineyard lots—surrounded by native chaparral and, in some locations, Redwood trees—growing atop ancient seabed. These growing conditions give the wines a distinct character and regional identity.



## The Vineyard

The heritage of Mount Eden Cabernet Sauvignon dates back to the 1890s when the famed viticulturist Emmett Rixford of Woodside, California, obtained selected cuttings from *Chateau Margaux* in Bordeaux, France. Rixford planted his famous *La Questa Vineyard* with these selections. In the late 1940s Martin Ray planted his first Cabernet vineyard with cuttings from this vineyard. The present-day Estate Cabernet Sauvignon vines were planted using cuttings taken from these vines.

Acres: 11.14

Average Age of Vines: 35 years

Clones: Margaux, 337

Training: Vertical shoot positioning

Spacing: 6 X 10

Soils: Franciscan Shale

## Reviews

95 points *Wine & Spirits Magazine*

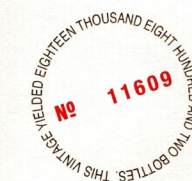
95 points Antonio Galloni presents *Vinous*

93 points *Wine Enthusiast Magazine*

92 points *Wine Spectator*

# Mount Eden Vineyards

*Eighty percent Cabernet Sauvignon,  
fifteen percent Merlot, four percent Cabernet  
Franc and one percent Petit Verdot, this wine is  
grown, fermented and bottled 2000 feet above  
the floor of the Santa Clara Valley,  
on a peak of the Chaîne d'Or, in the  
Santa Cruz Mountains*



## CABERNET SAUVIGNON 2019

ESTATE BOTTLED

## Winemaking and Technical Data

Rain Total 2019 Season: 52 inches

Yield: 2 tons per acre

Harvest Dates: September 27th—October 11th hand harvested

Brix: 23.2°

pH: 3.40

TA: 7.0

Fermentation: Native ferments

Barrels: 100% barrel aged in 50% new and 50% one-year-old French and American Oak

Aging: 22 months

Bottled: July 2021, no fining or filtration

Cepage: 80% Cabernet Sauvignon, 15% Merlot, 4% Cabernet Franc, & 1% Petit Verdot

Alcohol: 14%

Cases produced: 1510 cases-750ml, 33 cases-1500ml

## Talking Points for Presentation

The Cabernet is fermented in small 1,000-gallon stainless steel tanks, with the *must* punched down manually and macerated for six to ten days after fermentation completes. The new wine is transferred into barrel, where it finishes its malolactic fermentation. During the twenty-two months in the cellar, the wine is racked three to four times per year via air pressure. It is bottled unfiltered, unfiltered and aged two years prior to release.

Mount Eden Estate Cabernet Sauvignon is a Bordeaux-style blend, the *cepage* varies by vintage. This high mountain, cool coastal vineyard is an unusual site for California Cabernet Sauvignon, reflecting its refreshing acidity and moderate alcohol. Fine integrated tannins buttress characteristic flavors of red currant, blackberry and earth.