

2020 Mount Eden Pinot Noir

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

Our Pinots are not only historic—the longest lineage of estate bottled Pinot Noir in North America—but are also incredibly long-lived. The wines from the 1980s are still going strong. It is amazing what vine selection, *terroir* and proper cellaring can do.

Primary aromas of raspberry, mint, forest loam and violet are balanced on the palate with the elements of red fruit, earthy notes, tannin and oak in perfect proportions.

The 2020 is drinking beautifully now, especially with decanting, but it will really start to shine in the next few years and certainly for a couple of decades thereafter.

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 varietals 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:

Acreage: 8.21

Average Age of Vines: 27 years

Clones: Mount Eden, 37

Training: Vertical shoot positioning

Spacing: 3 X 8

Soils: Franciscan Shale

Reviews

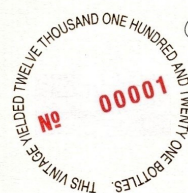
93 points *Wine Spectator*

91 points *Wine Enthusiast Magazine*

*Mount Eden
Vineyards*

*Made entirely from grapes of a selected,
authentic clone, 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



PINOT NOIR

2020

ESTATE BOTTLED

Winemaking and Technical Data

Rain Total 2020 Season: 20.6 inches

Yield: 2 tons per acre

Harvest Dates: August 19st—25th hand harvested

Brix: 23.5°

pH: 3.37

TA: 7.5

Fermentation: Native ferments, 30% whole cluster

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

Aging: 11 months

Bottled: July 2021, no fining or filtration

Alcohol: 14%

Cases produced: 1041 cases-750ml, 30 cases-1500ml

Talking Points for Presentation

Pinot Noir is the first variety harvested at Mount Eden, kicking off the vintage season. Using natural yeasts, fermentation is conducted in small open-top fermentors with 30% whole cluster and extends ten to fourteen days, with gentle pump over. The new wine is transferred into French Burgundy barrels, maturing for ten months before being bottled unfining and unfiltered.

Due to the soils in the vineyard, the Estate Pinot Noirs’ elegant, transparent style is more Burgundian than Californian, emphasizing wild strawberry, earth, blueberry and dill varietal characters. Cellaring the wine from five to fifteen years pays handsome rewards.