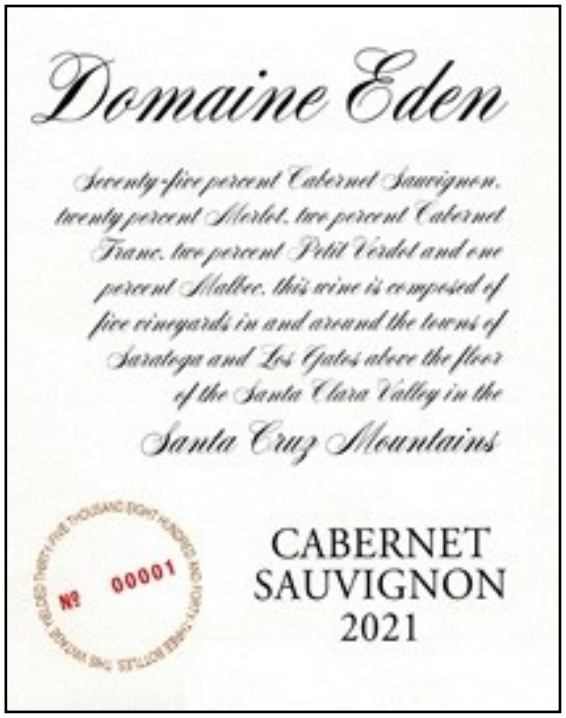
2021 Domaine Eden Cabernet Sauvignon
Santa Cruz Mountains



History

Domaine Eden is a nearby mountaintop wine estate purchased by Mount Eden Vineyards in 2007. It was founded and built by the late Tom Mudd in 1983, who initially planted the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections. This is the former home of *Cinnabar Winery*.

This property inspired a new wine brand, *Domaine Eden*, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

Winemakers notes at release: Spring 2025

Expressive aromas of earth and sage are complemented by a hint of anise. The 2021 Domaine Eden Cabernet is a structured wine with a firm backbone that will soften over time in the cellar. The nose presents aromas of the forest surrounding the vineyards--chaparral and pine--blending with notes of dark fruit: plum, blackberry, and blueberry on the palate. Beechwood flavors linger into the finish.

We make this wine from a unique blend of four vineyards in the mid-section of the Santa Cruz Mountains: Composed of 75% Cabernet Sauvignon, 20% Merlot, 2% Cabernet Franc, 2% Petite Verdot, and 1% Malbec. Like our Pinot Noir, all fermentations are native with no fining or filtration at bottling. It is aged 22 months in a combination of French and American oak.

Anticipate a graceful evolution over the next 10 to 15 years.
~Austin Chin, Winemaker

2021 was a historic season for drought, with only 12.75 inches of rain--the lowest amount we have ever recorded. The previous record was set in 2014, with 14 inches of rain. This limited rainfall can positively impact wine quality, producing smaller grape berry sizes leading to highly concentrated and complex wines. The Cabernets from 2021 are undoubtedly concentrated, quite Bordeaux-like, and have the potential for very long-lived wines.
~Reid Patterson, GM

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.



Reviews

94 points Antonio Galloni presents *Vinous*
93 points *Wine Advocate*
93 points *JebDunnuck.com*

Winemaking and Technical Data

Rain Total 2021 Season: 12.75 inches

Yield: 2.6 tons per acre

Harvest Dates: September 15th—October 6th hand harvested

Brix: 24.3°

pH: 3.40

TA: 6.0

Fermentation: Native ferments

Barrels: 100% barrel aged in 55% French Oak and 45% American; 1-6 years old

Aging: 22 months

Bottled: July 2023, no fining or filtration

Cepage: 75% Cabernet Sauvignon, 20% Merlot, 2% Cabernet Franc, 2% Petit Verdot & 1% Malbec

Alcohol: 14.5%

Cases produced: 2,912 cases

Talking Points for Presentation

The Domaine Eden Cabernet program is a combination of Bordeaux varieties, mainly Cabernet Sauvignon from Domaine Eden (50%) and other exquisite sites in Saratoga and Los Gatos. It is a true Bordeaux style blend encompassing the top five Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc and Merlot with small additions of Petit Verdot and Malbec. The lots are fermented separately using natural fermentations. Aging this wine to maturity for two years in French and American oak, it is neither fined nor filtered prior to bottling.