



*Mount Eden
Vineyards*

Santa Cruz Mountains

THE MOUNT EDEN TRADITION

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 Pinot Noir, Chardonnay 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 a half-century. In 2007 Mount Eden acquired an additional 55 acres in the Saratoga foothills, which was christened *Domaine Eden*.

Mount Eden Vineyards also produces non-estate Chardonnays from the central coast, primarily Edna Valley. They have had great success making Chardonnay from the Wolff Vineyard and are continually recognized as making one of the premiere Chardonnays from that region.

Since 1981 Jeffrey Patterson has guided the winemaking and grape growing at Mount Eden. His emphasis is on wine growing rather than winemaking; and an obsession with gentleness and naturalness in the handling of the grapes and wines is his ongoing passion.



THE MOUNT EDEN TRADITION

The genesis of Mount Eden Vineyards was the arrival of Burgundian winemaker Paul Masson to San Jose, California, in 1878. Masson soon established a vineyard and winery in the Santa Cruz Mountains near Mount Eden, where he became a well-known *bon vivant*.

Martin Ray, who grew up in the foothills below Mount Eden, became acquainted with the charismatic Frenchman and, shortly after Prohibition's repeal, purchased his Paul Masson Champagne Company. Notoriety came quickly. At a time when most California wines were blended from various, often inferior, grape varieties and noble grapes like Chardonnay and Pinot Noir were virtually unknown, the mercurial Ray began producing 100% varietal table wines, boasting that California could vinify world-class wines to rival those of France. In the 1930s, it seemed a ridiculous, foolhardy claim.

Wanting to establish his own brand, Ray sold the Paul Masson property in 1943 and, in the following year, purchased a higher peak to the north, Mount Eden. In 1945 he planted his first vineyard there. The varieties were Pinot Noir, Chardonnay and Cabernet Sauvignon, and the mountain became his home. He named his wine domain simply "Martin Ray."

During the early 1960s, Ray brought in investors to help him develop more vineyards. However, the partnership soured and the investors eventually took over the entire estate. The famous 1970 vintage was Ray's last from the vines he had nurtured for nearly three decades.

The new owners re-christened the property "Mount Eden Vineyards" and produced their first vintage in 1972. During the next decade, they hired a series of talented, well-known winemakers, including Richard Graff, Peter Graff, Merry Edwards and Fred Peterson.

"In California Ray was a maverick and a visionary who was far ahead of his time in focusing exclusively on estate-grown, 100% varietal wines," says Jeffrey Patterson, winemaker. "During that period, to cultivate, vinify and promote Chardonnay and Pinot Noir was something totally new. Sixty years later, our constant goal and motivation is to honor and build on Ray's legacy by using the same sites and clonal selections to craft delicious, complex long-lived estate wines."



ESTATE VINEYARDS

Mount Eden's estate vineyards began to be developed in 1945 by the legendary vintner Martin Ray on a rugged mountaintop in the Santa Cruz Mountains. Today, the site consists of 40 acres of low-yielding Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot and Cabernet Franc vines. The Chardonnay and Pinot Noir were propagated from selections brought to California by French winemaker Paul Masson, while the Cabernet Sauvignon came from Emmett Rixford's historic La Questa Vineyard in Woodside, California. Mount Eden is considered to have the longest lineage of Chardonnay and Pinot Noir in North America.

Planted in infertile Franciscan shale, the vineyards are 15 miles from the Pacific Ocean and enjoy a cool, but sunny climate above the fog line. Harvest normally begins in the first weeks of September and finishes around the end of October, occasionally going into early November. The combination of a long growing season and naturally low yields allows slow, steady maturation of the grapes and the concomitant intensification of their flavors. This process is enhanced by vertically training the vines to maximize the exposure of the grape clusters to sunlight and by thinning the crop, when necessary, to ensure yields do not exceed two tons per acre.

ON
NO. 05793
THIS VINTAGE YIELDED 1993 NINE HUNDRED AND FIFTY-NINE BOTTLES.

CHARDONNAY ESTATE

The Vineyard

In the late 1940s and early 1960s, Martin Ray planted six acres of Chardonnay vines propagated from a Burgundian selection grown in the original Paul Masson vineyard. We now farm 20 acres of Estate Chardonnay, from which we produce 1,200 to 2,000 cases per year. Yields average one to two tons per acre, far below the average for Chardonnay in California.

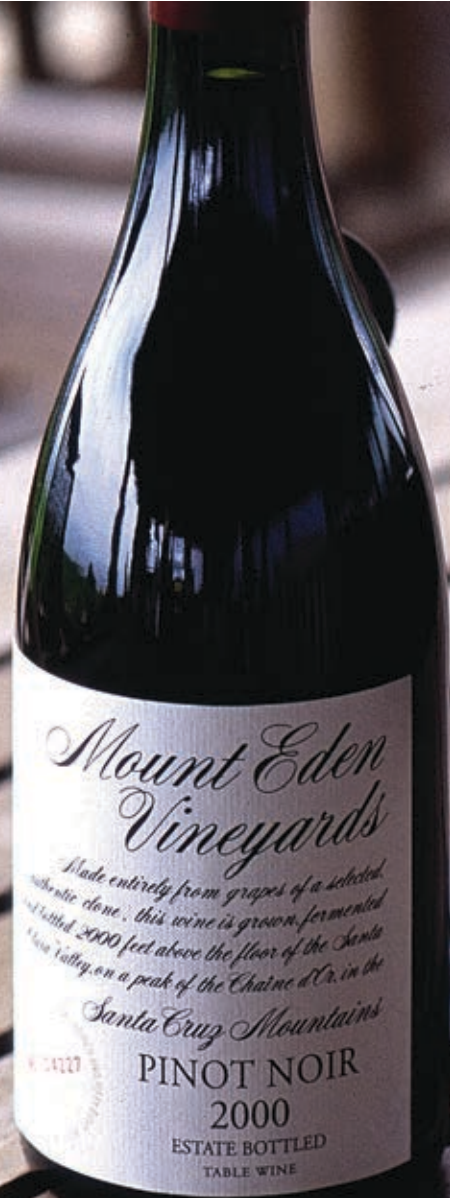
Fermentation and Aging

Our Estate Chardonnay grapes are harvested when slightly yellow to yellow-green and are pressed without crushing. All of the juice is barrel-fermented in new and one-year-old French Burgundy barrels, where the wine undergoes full malolactic fermentation and is aged on the lees for ten months before being lightly filtered prior to bottling. The Chardonnay is then cellared for two years before being released for sale.

The Wine

The full-bodied Estate Chardonnay displays fine underlying acidity and a long finish. Hints of cardamom, anise and hazelnut add interest to the core lemon, mineral flavors. Of all Mount Eden's estate-grown wines, the Chardonnay is most in need of further bottle aging at release, requiring an additional two to four years to fully reveal its true character. Many vintages are still fresh and enjoyable after fifteen years, explaining why Mount Eden Estate Chardonnay is considered one of California's longest-lived white wines.





PINOT NOIR ESTATE

The Vineyard

Martin Ray planted Pinot Noir at Mount Eden in 1945. The budwood came from Paul Masson's original vineyard near Mount Eden. Because Masson was a good friend of the Louis Latour family of Burgundy, it is likely the selection came from one of Latour's finest vineyards and was brought by Masson to California during the 1880s. The faith Ray demonstrated in this difficult red wine variety, at a time when America had little appreciation of fine wine, was remarkable. Today, Pinot Noir vines occupy seven acres of our estate vineyard and typically yield a meager one to one-and-a-half tons per acre.

Fermentation and Aging

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 and extends ten to fourteen days, with the *must* punched down by hand. The new wine is immediately put into 75% new and 25% one-year-old French Burgundy barrels. It matures for eighteen months before being bottle unfined and unfiltered. Nothing is added; nothing is taken away.

The Wine

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 twelve years pays handsome rewards.



CABERNET SAUVIGNON ESTATE

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 same proportions as found at Margaux.

In the late 1940s Martin Ray planted his first Cabernet vineyard with cuttings from the La Questa Vineyard. Our present-day Estate Cabernet Sauvignon vines were planted in the early 1980s using cuttings taken from these vines. Yields are low, typically one to two tons per acre. Soils are very thin (1-12 inches), with a dominant base of Franciscan shale. The climate is cool, especially for Cabernet, and influenced by the vineyard's altitude and its proximity to San Francisco Bay and the Pacific Ocean. The vines are trellised in a modern fashion, which allows for a more uniform ripening. The vineyard also contains small blocks of Merlot and Cabernet Franc.



DOMAINE EDEN WINES

Santa Cruz Mountains

Domaine Eden is a nearby mountaintop wine estate Mount Eden purchased in 2007. It was founded and built by the late Tom Mudd in 1983 and modeled after Mount Eden. Mudd initially planted the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and Californian selections.

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.

DOMAINE EDEN CHARDONNAY

The Vineyard

All of the Chardonnay is essentially estate grown at Mount Eden or at Domaine Eden. Prior to bottling we taste through all of our Chardonnay barrels and select for different personalities. The Domaine Eden Chardonnay is highlighted by forward fruit, earlier drinkability and obvious hedonism. The Estate wine is focused more upon reticence, mineral-acid character and long term aging.

Fermentation and Aging

With both the Estate and Domaine Eden Chardonnay, the same principles apply: barrel fermentation in Burgundy barrels (50% new), natural yeasts and malolactics, aging *sur-lie* for nine months, no manipulation of the wines and lastly, an obsession to preserve the *terroir*.

The Wine

As one would expect, this Chardonnay exhibits classic Mount Eden Burgundian style with detailed aromas and flavors of citrus fruit, anise, dill and earth. More open in personality than the Estate at the same age, yet with all the length of the flagship.





DOMAINE EDEN PINOT NOIR

The Vineyard

This Pinot Noir is a mosaic of different selections and clones grown at Domaine Eden: Dijon clones 777, 667 and 828 reside alongside the historic California selections Mount Eden, Calera and Swan. Each parcel is farmed to our strict standards of sustainability, dry farming and low yields.

Fermentation and Aging

We use the same exacting methods employed for the Estate wines: natural, indigenous fermentations - both primary and secondary, French Burgundy barrels, no fining, filtration or any other manipulation.

The Wine

Although a mere mile away from Mount Eden as the crow flies, the *terroir* here is different and it shows. Medium ruby color, complex, earthy red fruit nose, this wine has suave texture on the palate with richness and balancing elegance. This is a classic Pinot Noir reflective of its unique peak.

DOMAINE EDEN CABERNET SAUVIGNON

The Vineyard

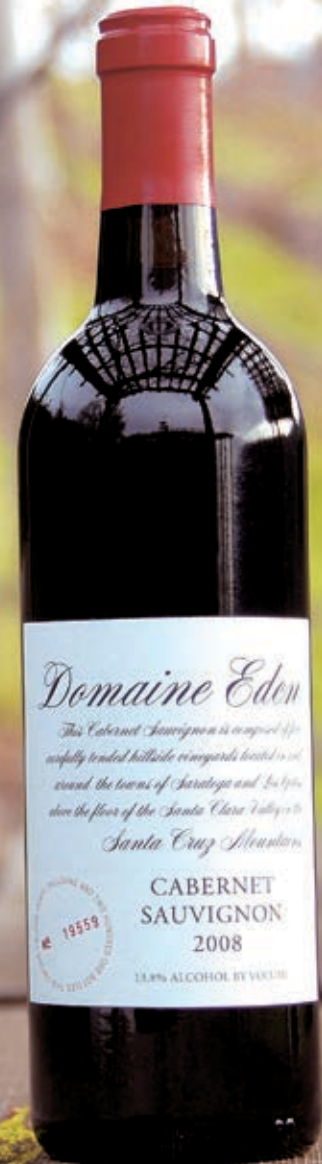
The Domaine Eden Cabernet program is a combination of Bordeaux varieties, mainly Cabernet Sauvignon from Mount Eden, Domaine Eden and three exquisite sites in Saratoga and Los Gatos. It is a true Bordeaux blend encompassing the top five Bordeaux grapes varieties: Cabernet Sauvignon, Cabernet Franc and Merlot with small additions of Petit Verdot and Malbec. We practice the Mount Eden parameters of low yields, maximum maturity and cool climate viticulture to achieve balanced ripeness.

Fermentation and Aging

We ferment the lots separately using natural fermentations and French oak. Aging this wine to maturity for two years, we do not fine or filter prior to bottling, just like our Estate regime. The ultimate goal is a classic Santa Cruz Mountain Cabernet reflecting our mid-appellation region.

The Wine

While the Estate is a singular voice, the Domaine is a chorus. Complex, given the five varieties in the *cepage*, this Cabernet has aromas of briary currant, sage, mint and sweet oak. Less tannins and acidity on the palate than is evident in the Estate, there is an earlier window of enjoyable drinking.



EDNA VALLEY CHARDONNAY

Edna Valley

The Edna Valley Appellation in San Luis Obispo County, along California's Central Coast, is a growing region profoundly influenced by its proximity to the Pacific Ocean. It has one of the longest growing seasons in the world; bud break typically occurs in February, with harvest in October. This slow ripening is especially favorable for the noble Chardonnay grape, which develops great nuances of flavor while retaining its elegant nature.

Edna Valley Chardonnay. Wolff Vineyard

Jean-Pierre Wolff farms 55 acres of Chardonnay vines in this bucolic Appellation, outside the town of San Luis Obispo. Originally planted in 1976 by Edna Valley wine pioneer Andy Macgregor, the vineyard is the oldest in the area. We have made Chardonnay from these mature vines since 1985, which typically yield two to four tons per acre.

Fermentation and Aging

The winemaking process is essentially the same as with Mount Eden's Estate Chardonnay. After harvest, the fruit is trucked to our winery in the Santa Cruz Mountains. It is pressed without crushing and entirely barrel-fermented in a mix of new, two and three-year-old French Burgundy barrels. Undergoing full malolactic fermentation, the wine is aged eight months in barrel until bottling.

The Wine

Full, lush tropical fruit dominates this wine's aromas and flavors. Complex and heady on the palate, it is a premier example of Central Coast Chardonnay.





THE MOUNT EDEN POEMS

Ron Tanaka came into our lives unannounced one day in 1983, having fallen in love with our 1981 Pinot Noir. His arrival marked the beginning of a special friendship that resulted in two exhibitions of poems, photography and handmade paper collages, *The Mount Eden Poems* and *Mountain Wines, A Girl Grows up on Mount Eden*. As a third generation Japanese American, his vision of blending the spirit of the East and West and his unwavering enthusiasm has changed our perceptions of the winegrowing lifestyle and the role of product art in the 21st century. He passed away in February 2007.

F. Jeffrey Patterson
winemaker

F. Jeffrey Patterson - *Winemaker*



as i walk across
this mountain

i am on sacred
on holy ground

i feel their spirits
rising within me

the earth people
whose names

we never really
had to learn

in school-

tamyen
pomo
wintu.

so when i drink this
wine, i drink

this earth, and all
those spirits

dance inside of me
that woman part

of me, filling the
universe with

songs and healing
just as your love

dances in the very
heart of me

in the very
flesh of me

with grace, with
passion

and a beauty
that causes

even old coyote
to run away

and hide his face
and deer

(ah, gentle deer!)
to weep.

THE SANTA CRUZ MOUNTAIN APPELLATION

The Santa Cruz Mountains has been recognized as a premium wine-producing region since the late 1800's when local winegrowers first began to win acclaim for their wines in national and international competitions. Unfortunately, few vineyards survived Prohibition. Today, however, there are over 80 wineries in the region. In 1981 the Santa Cruz Mountains Viticultural Appellation became federally recognized, one of the first American Viticultural Areas to be defined by geophysical and climatic factors.

The appellation encompasses the Santa Cruz Mountain Range, from Half Moon Bay in the north, to Mount Madonna in the south. The east and west boundaries are defined by elevation, extending down to 800 feet in the east and 400 feet in the west. The individual microclimates, marine influence, mountain terrain, distinctive soils and low crop levels, all contribute to the production of intensely concentrated fruit.

www.scmwa.com



TOUR INFORMATION

Located up a remote two mile private road, Mount Eden Vineyards does not have a tasting room. We do, however, offer an intimate tour of the original upper wine cellar and history of the winery with an appointment. Due to our small staff, we request that you reserve a tour at least seven days in advance.

For tour reservations call:
408-867-5832 ext 10

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For more information and
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www.mounteden.com



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