

Mount Eden Vineyards

Technical notes

2011 Edna Valley Chardonnay Wolff Vineyard

Yield: 1.2 tons per acre (92 tons purchased)

Harvest: October 17th-24th

Numbers @ Harvest: 22.3° Brix

3.4 pH

9.2 grams acidity

Barrel Regimen - 1/2 French & 1/2 American Oak- one-third new
100% Barrel Fermented; 50% Malolactic; 100% *sur-lie*

Bottling - July 2012

5,656 cases produced

Winemakers notes at release: Summer 2013

A small crop, one ton per acre, was harvested in late October. This has to be the last Chardonnay to be picked in California. Because of the ocean influence, final ripening comes at a glacial pace, deepening the flavors while retaining mouthwatering acidity.

For those wine drinkers who gravitate toward moderate alcohol, trim, focused, earth-driven flavors and brightness in the finish, this is your kind of wine and it has been awarded one of the "Year's 100 Best Buys" for 2013 by Wine and Spirits Magazine.

This is our 27th vintage from this remarkable vineyard and it is the longest lineage for any vineyard designate in Edna Valley.