

# Domaine Eden

---

Technical notes

## 2012 Chardonnay Santa Cruz Mountains

---

Yield: 3.5 tons per acre  
Harvest: September 14th-28th  
Numbers @ Harvest: 23.2° Brix  
3.30 pH  
8.7 grams acidity

Barrel Regimen - French 30% new; aged 10 months in barrel *sur-lie*  
Bottling - July 2013

3,285 cases produced

### *About Domaine Eden*

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, and was initially planted with the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections.

The viticulture at Domaine Eden is approached with the same level of naturalness and sustainability as Mount Eden's estate vineyards. The soils here, however, are different from the estate's Franciscan shale so even though Domaine Eden is a mere mile away "as the crow flies", the wines express more varietal fruit with expansive mid-palate flavors than the soil-driven minerality of Mount Eden estate wines.

With the differences in vineyard character, the 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 2015

Although a drought year, 2012 shaped up to be a great season across all the varieties we grow. A late bud-break led to a long uneventful summer and fall with no significant heat to worry about. A slow, leisurely harvest in late September insured complete ripeness at moderate sugar levels.

This Chardonnay was entirely barrel-fermented and aged on the yeast sediments for added complexity for ten months. All fermentations were not inoculated as is our usual practice. Our motto is "nothing added, nothing taken away."

The grapes for this vintage come from Mount Eden fruit (60%) and Domaine Eden fruit (40%), reflecting a classic expression of the Santa Cruz Mountains. A pale yellow color, tightly-wound acidity, and moderate ripeness with a dazzling finish, this wine is what I have been aiming for since 2004, when we began selecting barrels of declassified estate chardonnay for our Domaine Eden program. Subtle lemon, hazelnut, herb and earth aromas give way to flavors of citrus, toasty oak and mouth-watering acidity. For those who love Chardonnays which display restraint and finesse, this is for you. The finish is, of course, long and nuanced, giving an expectation for a long evolution in the bottle.