

# Mount Eden Vineyards

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## Technical notes

### 2014 Edna Valley Chardonnay

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Yield: 1.5 ton per acre  
Harvest: September 7th-22nd  
Numbers @ Harvest: 23° Brix  
3.33 pH  
8.25 grams acidity

Barrel Regimen - Mix of French & American Oak--New to 5 years  
100% Barrel Fermented; 100% Malolactic; 100% *sur-lie*  
Bottling - June 2014  
Alcohol - 14%

4,306 cases produced

### *Winemakers notes at release*: Fall 2016

It's been thirty years since we started making an Edna Valley Chardonnay. In that time we have always purchased the fruit for this wine from one vineyard which was planted in 1976 by Edna Valley wine pioneer Andy MacGregor (some of you long time Mount Eden Fans may remember that name) and sold to Jean Pierre Wolff in 1999. Our winemaking lineage with this site is long.

Due to the ongoing drought here in California we needed to supplement the fruit we receive from the Wolff Vineyard. We were lucky enough to procure additional fruit from Paragon Vineyard planted in 1974 and Stoller Vineyard established in 1976. With these additions we made an "Old Vines" Chardonnay from some of the very first vineyards planted in the Edna valley.

The harvest occurred entirely in the month of September, early for this cool, coastal valley. In our traditional fashion this wine is entirely barrel fermented and aged *sur-lie* for ten months. The blend turned out beautiful. Youthful aromas of lemon and mint with toasty oak are engaging. Precise flavors, reflecting perfect numbers at harvest, are complex and reveal Edna Valley at its best.

#### **Main Points for Presentation:**

The Edna Valley Appellation is one of the last major Chardonnay harvests in California and reflects the cool maritime climate which is its influence.

This wine is always one of the best values in California Chardonnay.