

Domaine Eden

Technical notes

2014 Chardonnay Santa Cruz Mountains

Yield: 2.0 tons per acre
Harvest: August 15th - 24th
Numbers @ Harvest: 23.0° Brix
3.50 pH
8.0 grams acidity

Barrel Regimen - French 1-3 years; aged 11 months in barrel *sur-lie*; 100% Malolactic
Bottling - July 2015
Alcohol: 13.5%

1,500 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: Fall 2017

Displaying classic Santa Cruz Mountains acidity and length of flavor, 2014 is just now becoming evolved enough to release; a tell-tale sign of long life in the bottle. The fruit was harvested in the second half of August, with a spot-on sugar-acid balance making for the classic style which is the hallmark of our Chardonnay.

As always, this bottling is a blend of Chardonnay from our Estate vineyards (58%) and our Domaine Eden property (42%). Produced in the same cave with the same methods of barrel-fermentation, *sur-lie* aging and no finning as we do with our Estate wine, the one key difference is the absence of new oak. It is sure to be enjoyable for at least the next seven years.