

Domaine Eden

Technical notes

2015 Chardonnay Santa Cruz Mountains

Yield: 2.2 tons per acre
Harvest: August 20th - 28th
Numbers @ Harvest: 23.8° Brix
3.40 pH
8.7 grams acidity

Barrel Regimen - French 1-5 years; aged 10 months in barrel *sur-lie*; 100% Malolactic
Bottling - July 2016
Alcohol: 13%

1,834 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: Summer 2018

The 2015 harvest started off in mid-August (early) and was the last year of our five-year drought. As with our Estate Chardonnay, this wine is barrel-fermented in French oak and aged on the yeast lees for ten months in our Mount Eden cave. Two-thirds of the final blend came from our estate vineyards and one-third from the Chardonnay grown at Domaine Eden.

In early spring we review which lots of the Estate fruit are destined for our flagship Estate Chardonnay and which will go into the Domaine Eden. We taste through each barrel: those that have the most verve, reticence, length, and acid structure are candidates for the Mount Eden Estate; and the ones which are more forward in their fruit and are perceived to be earlier maturing, go into the Domaine. It is a little humbling because, with bottle age, the Domaine wines compete well with the Estate Bottling.

Lovely perfume of lemon, hazelnut, and vanilla, this Chardonnay gives way to a powerful palate with all-important minerality. The mountain *terroir* is especially evident in the lingering finish. This small-yield vintage is a good candidate for the cellar so expect a peak in 2022 and beyond.