

Mount Eden Vineyards

Technical notes

2015 Estate Chardonnay Santa Cruz Mountains

Yield: 2.0 tons per acre
Harvest: August 14th-18th
Numbers @ Harvest: 23.0° Brix
3.30 pH
8.6 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-year
100% Barrel Fermented; 100% Malolactic; aged 11 months on the *sur-lie*
Bottling - July 2016
Alcohol- 13.5%

1,807 - 750ml cases produced
40 - 1500ml cases & 10 - 3liters

Winemakers notes: Fall 2018

The 2015 Estate Chardonnay grapes developed during the fourth year of our recent drought cycle, but remarkably, the wine does not reflect it. After the previous two early August harvests caught us by surprise, we were ready this time. Knowing when to start picking—at just the right moment—is one of the hardest tasks a winemaker/ grapegrower has, yet it is the most fundamental. That decision sets the style and the delicate art of a wine. No other event in the year has this level of significance.

The thing that sets Mount Eden apart from most Chardonnay producers, outside of Burgundy, is its ageability. It is the singular aspect that separates good from great. The best wines in the world share this one attribute: longevity. Good acidity also creates a wine that is slow to show its qualities which is why we release late.

Our Chardonnay spends ten months in the barrel *sur-lie* and a full two years in bottle before release. The reticence that it displays early on is encouraging, along with knowing that the richness and complexity will emerge with time. This Chardonnay exhibits fresh acidity, minerality and *leesy* complexity. Expect full development by 2022.

Main Points for Presentation:

- Burgundian Style
- Longest Estate production in North America
- Good structure, acid for aging—
- Ages on the lees—This gives the wine more terroir character
- Lightly filtered before bottling—for clarity
- 20 acres of Chardonnay farmed at Mount Eden; Mount Eden clone