

Mount Eden Vineyards

Technical notes

2016 Edna Valley Chardonnay

Yield: 2.0 ton per acre
Harvest: September 7th-October 7th
Numbers @ Harvest: 23.2° Brix
3.33 pH
7.2 grams acidity

Barrel Regimen - French Oak--2 to 5 years
100% Barrel Fermented; 100% Malolactic; 100% *sur-lie*
Bottling - June 2017
Alcohol - 14%

7,097 cases produced

Winemakers notes at release: Fall 2018

Late summer in the Edna Valley is so cool and windy due to a strong ocean influence that the fruit in the vineyards hangs forever, very slowly ripening. This long growing season develops the complexity and length which has kept us producing this Chardonnay since 1985.

The lingering effects of the drought at Wolff Vineyard, our traditional fruit source, reduced their yields. To supplement we purchased additional grapes from a vineyard a half a mile away named Biddle Ranch which was planted in 1990. Combined, they produced an intriguing style of gardenia blossom and citrus notes in the aromas. Full-bodied yet elegant on the palate due to barrel and full malolactic fermentations, this Chardonnay displays a firm acidity, the hallmark of the Edna Valley, which assists in carrying the aftertaste.

Noted wine critic Antonio Galloni (*Vinous*) states, "*This is the best value in California Chardonnay.*"

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.