

# Domaine Eden

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Technical notes

## 2016 Chardonnay Santa Cruz Mountains

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Yield: 2.5 tons per acre  
Harvest: August 29th - September 1st  
Numbers @ Harvest: 22.4° Brix  
3.42 pH  
7.20 grams acidity

Barrel Regimen - French 1-3 years; aged 10 months in barrel *sur-lie*; 100% Malolactic  
Bottling - July 2017  
Alcohol: 13.5%

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 2019

Winter rains are the "lifeblood" that brings our wines into the world. We do not irrigate our vineyards (even in drought years), so each drop of rain is extremely important. Dry farming for us is more of a philosophy, leading to greater vintage authenticity and sustainability.

The grapes were harvested at the end of August under perfect conditions; acidity was high and sugars moderate, giving us the classic style we are consistently striving for. Totally barrel fermented and aged on the yeast lees, this vintage composition is 63% Domaine Eden fruit and 37% Mount Eden. A light filtration was performed before bottling in July 2017.

Shades of French oak combine with a touch of lanolin, gardenia blossom, hazelnut and lemon aromas. Deep flavors of citrus, mint and vineyard earth add complexity to the toasty lees character.

As with our Estate Chardonnay, this wine will age in a good cellar for 10-plus years.