

# Mount Eden Vineyards

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## Technical notes

### 2016 Estate Chardonnay Santa Cruz Mountains

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Yield: 1.5 tons per acre  
Harvest: August 19th-30th  
Numbers @ Harvest: 22.5° Brix  
3.30 pH  
8.4 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-year  
100% Barrel Fermented; 100% Malolactic; aged 11 months *sur-lie*  
Bottling - July 2017  
Alcohol- 13.5%

1,176 - 750ml cases produced  
35 - 1500ml cases & 6 - 3liters

### *Winemakers notes:* Fall 2019

We always emphasize longevity when talking about our Estate Chardonnays. Mount Eden's wine "Library" goes back to the inaugural 1972 vintage—the first vintage as *Mount Eden Vineyards* when the partners at the time took over from our founder, Martin Ray. There have been many surprisingly long-lived chardonnay vintages from this mountaintop: 1973, 1976, 1982, 1984, 1987 and more. So, from experience, we know our vines can deliver.

The signature here is elegance and class: A small crop of 1.5 tons per acre aided in this result. Totally barrel fermented in French Burgundian Oak, this Chardonnay is aged in our cave for ten months on the lees and lightly filtered before bottling.

Delicate yet persistent aromas of citrus fruit and honeysuckle combine with an "old world" touch of earth. On the palate, the flavors are expansive with energetic and tense citrus fruit and minerality. This 2016 is reminiscent of the 2012 with its classic restraint yet with a deep core of acid-laden fruit.

Expect full development by 2022 and a long life thereafter

#### 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