

Mount Eden Vineyards

Technical notes

2017 Estate Chardonnay Santa Cruz Mountains

Yield: 2 tons per acre
Harvest: August 28th- September 6th
Numbers @ Harvest: 23.5° Brix
3.30 pH
8.5 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-year
100% Barrel Fermented; 100% Malolactic; aged 10 months *sur-lie*
Bottling - July 2018
Alcohol- 14%

1,835 - 750ml cases produced
35 - 1500ml cases & 6 - 3liters

Winemakers notes: Fall 2020

Abundant rain fell in the winter of 2016-2017, which is always welcome given our increasing frequency of drought.

Our vineyards are dry-farmed, resulting in water stress throughout the growing season. Given this farming method, the vines over decades take on an individual character in the vineyard. As you walk the rows, you see that some are strong, some are weak, and many are just right. This vineyard diversity gives a “core” of energy to the wines

Harvested in late August and early September, we pick an average of 1.5 tons of grapes per acre. These low yields are an essential key to our quality: Infertile soils, windswept high mountain sites; and our heritage clone—taken from Burgundy 120 years ago. These all combine to make the Estate Chardonnay sing.

Barrel fermented with complete malolactic fermentation, the wine is aged on its *lees* for ten months in 50% new Burgundy barrels. This barrel regimen gives the wine weight. Apple blossom and honeysuckle aromas are the high notes with reductive earth flavors forming the basis. The lengthy finish bodes well for a long evolution.

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