

Mount Eden Vineyards

Technical notes

2007 Estate Chardonnay Santa Cruz Mountains

Yield: 2.5 tons per acre
Harvest: August 31st-September 5th
Numbers @ Harvest: 23.8° Brix
3.40 pH
8.5 grams acidity

Barrel Regimen - French Burgundy 50% new; 50%-1 year
100% Barrel Fermented; 100% Malolactic; aged 9 months on the lees
Bottling - June 2008; lightly filtered

1,313 cases produced

Winemakers notes:

2007 was a drought year of historic severity. Sixteen inches fell during the winter – the last time that happened was 1977, thirty years previously. Other than that, it was a great growing season. We still kept our dry-farming philosophy (the only sustainability that works in my world) and the late summer, early fall were textbook mild and sunny.

The style of this vintage is what I have been trying to achieve recently. Reticent in fruit yet buoyant in personality, this chardonnay has penetrating, compelling aromas unique to Mount Eden of earth, quince, and lime zest. On the palate, the first impression is of solid acidity with the fruit in the background but abundant richness, texture and minerality in the foreground. Overall, an exquisite, teasing tautness completes the picture.

Built to age gracefully, expect improvement through 2012 and a drinking plateau through 2025 with proper cellaring.

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