

Mount Eden Vineyards

Technical notes

2008 Estate Chardonnay Santa Cruz Mountains

Yield: 2.2 tons per acre
Harvest: August 30th-September 7th
Numbers @ Harvest: 23.8° Brix
3.35 pH
7.9 grams acidity

Barrel Regimen - French Burgundy 50% new; 50%-1 year
100% Barrel Fermented; 100% Malolactic; aged 9 months on the lees
Bottling - July 2009; lightly filtered

1,697 cases produced

Winemakers notes at release: Spring 2011

Our Estate Chardonnay is made for the wine cellar. Everything we do from low yields, dry farming, barrel fermentations with aging on the *lees* is driven by those who age their wines carefully and appreciate the wonder of nuanced, mature and vigorous Chardonnay. This is what has built the reputation worldwide for the Chardonnay grape and why, along with Riesling, it is the dominant white wine in collectors' cellars.

2008 was another drought year for us. Impactful because we dry farm and never add supplemental irrigation, even in a dry year. Overall, the growing season was moderate and the vines were blessed by gentle temperatures throughout.

Now at three years of age the 2008 is settling in and gaining complexity – spicy in the nose with notes of quince, cardamom and wintergreen. Full bodied, dense with penetrating flavors echoing the aromas, this Chardonnay has an alarmingly elegant aftertaste.

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