

Mount Eden Vineyards

Technical notes

2009 Estate Chardonnay Santa Cruz Mountains

Yield: 3.0 tons per acre
Harvest: September 9th-27th
Numbers @ Harvest: 23.3° Brix
3.35 pH
8.5 grams acidity

Barrel Regimen - French Oak 66% new
100% Barrel Fermented; 100% Malolactic; aged 10 months on the lees
Bottling - July 2010

1,974 cases produced

Winemakers notes at release: Spring 2012

In 2004 we established a regimen of making two wines from the Chardonnay we grow. For the *Estate Bottled* our focus is on long term ageability, expansiveness in the finish and *terroir*-driven mystery. In 2009 only forty-two percent of our production met these rigorous standards and we are pleased with the results.

Given time to open, there are captivating aromas of yeasty baked bread, lime zest and wild land smells of sage and anise which give pause. Full concentration on the palate without heaviness, the finish echoes the complexity of the aromas.

As is typical with our Estate Chardonnay, there are eight to twelve years of cellaring pleasure.

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