

# *Mount Eden Vineyards*

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## Technical notes

### **2010 Estate Chardonnay Santa Cruz Mountains**

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Yield: 2.2 tons per acre  
Harvest: September 22nd-October 5th  
Numbers @ Harvest: 22.5° Brix  
3.43 pH  
7.5 grams acidity

Barrel Regimen - French Oak 50% new; 50% one year  
100% Barrel Fermented; 100% Malolactic; aged 10 months on the lees  
Bottling - July 2011

1,932 cases produced

### *Winemakers notes at release:*

2010 was a perfect growing year for Chardonnay on our mountain top. The winter was very cold and the rains persisted into early spring resulting in a three week delay of bud break. Although this may seem a little esoteric to many, bud break is the official start of the growing season and it can set the tone for the vintage.

With the late start, 2010 ripened into late September under cool autumnal skies. This is what created its specialness: the combination of a moderate yield and a cool, slow finish to complete development.

The style of this vintage is exactly what I desire: pale lemon color; subtle, complex aromas of bread yeast, lanolin, and gardenia flower. Penetrating yet light on the palate, this Chardonnay has a delicious combination of soil and leesy reduction flavors giving lift and interest. As always, a lengthy aftertaste indicates a long life in the wine cellar. Three years after harvest, the 2010 Estate Chardonnay is just starting to “kick in”. Time will tell but this might be one of our best vintages in the last ten years.

#### **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