

# Mount Eden Vineyards

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## Technical notes

### 2010 Edna Valley Chardonnay Wolff Vineyard

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Yield: 1.5 tons per acre (92 tons purchased)  
Harvest: October 11th-27th  
Numbers @ Harvest: 21.5° Brix  
3.3 pH  
8.5 grams acidity

Barrel Regimen - 1/2 French & 1/2 American Oak- new to 5 years  
100% Barrel Fermented; 50% Malolactic; 100% *sur-lie*  
Bottling - June 2011

6,076 cases produced

### *Winemakers notes at release*: Summer 2012

If you like profoundly flavored Chardonnay that is not overripe or over oaked, this is your style.

Edna Valley is right on the Pacific Ocean and its cold waters give this wine its length and acidity by keeping the temperatures cool year round. The vineyard, planted originally in 1976, is old and very low yielding (i.e. one ton per acre). The combined age, cool climate and yield results in a wine worthy of the Mount Eden name.

Subtle aromas of lanolin, mint and lavender give way to apple and citrus notes on the palate with hints of fennel and dried fruits. The 2010 displays equal structure and richness which is the hallmark of this coastal appellation. High-toned acidity provides freshness in the aftertaste.

This is the longest—26 years—continuously farmed, single vineyard bottling from Edna Valley.