

Mount Eden Vineyards

Technical notes

2005 Estate Chardonnay Santa Cruz Mountains

Yield: 3/4 tons per acre (lowest harvest on record)
Harvest: September 17th-23rd
Numbers @ Harvest: 24.0° Brix
3.6 pH
7 grams acidity

Barrel Regimen - French Burgundy 50% new; 50% 1 year
100% Barrel Fermented; 100% Malolactic; aged 9 months
Bottling - July 2006; lightly filtered

1,239 cases produced

Winemakers notes at release: Fall 2008

In 2005 many vineyards along the Northern California coast were dealt a hard blow during the flowering period and we were among them. Untimely rains reduced the crop to a historic low, however, the rest of the growing season was fantastic, cool and long – thus the great and small of the wine world.

With such a small crop, less than one ton per acre, the ripeness was effortless. Complex orchard fruit aromas of peach-nectarine combine with the more typical lemon-earth-anise profile that is associated with our Estate Chardonnay. Good acidity and total dryness drive the compelling finish. Youthful and vibrant, this wine is drinking well but will be even better in two to ten more years.

Barrel aged, sur-lie, for one year and bottled aged for another two, the Estate Chardonnay takes this much time to fill out and develop its personality. This is the most enigmatic wine we make.

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