

2006 Mount Eden, Edna Valley Chardonnay, Wolff Vineyard

Technical notes

Yield: 3.2 tons per acre (75 tons total purchase)

Harvest: October 23rd-27th

Numbers @ Harvest: 23.8° Brix

3.45 pH

9.3 grams acidity

Barrel Regimen- 1-5 years old French Oak

100% barrel fermented with full malolactic; aged sur lie 8 months

Bottling- July 23rd- 26th 2007

4234 cases produced

Winemaker notes:

This is our 22nd harvest from this special vineyard, which is the oldest in Edna Valley.

2006 was a typically cool year with the picking commencing on October 23rd. No other region in California picks this late. As the ocean air cools the vines in late summer, the ripening slows to a crawl and the fruit gains nuance and richness. This is the hallmark of the Edna Valley appellation.

Barrel-fermented and aged sur-lie in our mountain cave, the wine is just entering its youthful prime.

Honeysuckle, citrus and ripe pineapple flavors are long and opulent. Mouthwatering acidity reflects its cool coastal origins.

This Chardonnay has a solid track record and various vintages have been included in the *Wine Spectator's* Top 100 wines four times for great quality and value.