

# *Mount Eden Vineyards*

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Technical notes

## **2006 Estate Chardonnay Santa Cruz Mountains**

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Yield: 3 tons per acre  
Harvest: September 9th-21st  
Numbers @ Harvest: 23.8° Brix  
3.43 pH  
8.5 grams acidity

Barrel Regimen - French Burgundy 50% new; 50% 1 year  
100% Barrel Fermented; 100% Malolactic; aged 9 months

Bottling - June 2007; lightly filtered

2,387 cases produced

### *Winemakers notes:*

One of the largest Estate Chardonnay harvests on record, following one of the smallest in 2005. 56% of the grapes harvested (102 barrels) were selected for the 2006 Estate Chardonnay. Bright pale yellow in color, with classic Mount Eden aromas of lime, hazelnut and crushed stone. It is developing well on the palate with juicy and tight flavors of ripe citrus, earth and penetrating acidity, which contributes to an energetic and long finish.

This vintage is easily a wine that could continue to develop and improve for another 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