

# Domaine Eden

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## Technical notes

### 2009 Chardonnay Santa Cruz Mountains

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Yield: 3.2 tons per acre  
Harvest: September 9th-27th  
Numbers @ Harvest: 23.5° Brix  
3.39 pH  
8.3 grams acidity

Barrel Regimen - French 1/2 new; aged 11 months in barrel *sur-lie*;  
126 barrels selected  
Bottling - August 2010

2,909 cases produced

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

Domaine Eden is a nearby mountaintop wine estate purchased by Mount Eden Vineyards in 2007. It was founded and built by the late Tom Mudd in 1983, and was initially planted with the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections.

The viticulture at Domaine Eden is approached with the same level of naturalness and sustainability as Mount Eden's estate vineyards. The soils here, however, are different from the estate's Franciscan shale so even though Domaine Eden is a mere mile away "as the crow flies", the wines express more varietal fruit with expansive mid-palate flavors than the soil-driven minerality of Mount Eden estate wines.

With the differences in vineyard character, the property inspired a new wine brand, Domaine Eden, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

Looking back on 2009 we were blessed with a more rain than the previous two years. We dry farm and rely on rainfall exclusively to provide enough water for our vineyard. A deep winter freeze set up the vines for their much needed dormant period and the colder it is, the deeper they sleep.

Harvest time was normal (for a change) with September's warmth driving the fruit to ripen. The all-important acidities remained high, allowing us to make our signature old-world style.

The blend this year was 60% from Mount Eden's estate vines and 40% from Domaine Eden. The grapes were picked by hand and crushed within three hours of harvest, barrel-fermented in Burgundy barrels and aged on the lees for ten months.

This wine is icy clean, vibrant and mineral in style with flavors of citrus zest, quince and spring flowers. For lovers of precision and delicacy in the expression of Chardonnay, this is it.

It should age beautifully for 7-10 years.