

Technical notes

2012 Edna Valley Chardonnay Wolff Vineyard

Yield: 1 ton per acre

Harvest: October 8th-19th

Numbers @ Harvest: 23.7° Brix

3.6 pH

7.5 grams acidity

Barrel Regimen - 1/2 French & 1/2 American Oak- one-third new 100% Barrel Fermented; 50% Malolactic; 100% sur-lie

Bottling - June 2013

Alcohol - 13.5%

3,144 cases produced

Winemakers notes at release: Winter 2014

We've been producing Chardonnay from this vineyard since 1985. Planted in 1976, it is the oldest producing vineyard in Edna Valley. Mount Eden has the longest single vineyard bottling lineage in the valley too.

The consistency of this wine over the years is why we do it. Some vintages are lean with razor sharp acidity while others are rich and ripe; yet, all show style, precision and unique *terroir*. 2012 is a vintage with a bit of both stylistically.

Harvested in late October (late by anyone's standards) the yields hovered around one ton per acre. Concentration is the signature of 2012. Aromas of honeysuckle, quince and cinnamon are immediately engaging. Rich flavors of tropical-infused fruit saturate the palate, backed up with an acidic core that brings freshness and zest.

Everything that this vineyard is known for is in abundance here. The miniscule crop size is a big factor along with a long growing season. Given this wine's history, quality, and rarity, it represents one of the greatest values in Chardonnay from California.