

Mount Eden Vineyards

Technical notes

2012 Estate Chardonnay Santa Cruz Mountains

Yield: 2.5 tons per acre
Harvest: September 14th-18th
Numbers @ Harvest: 23.5° Brix
3.30 pH
8.1 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-2 years
100% Barrel Fermented; 100% Malolactic; aged 10 months on the *lees*
Bottling - July 2013
Alcohol- 13.5%

1,986 cases produced

Winemakers notes: Fall 2015

The growing season in 2012 was as good as one could hope for as a winegrower. Lingering winter weather pushed the bud break into April—similar to 2010 and 2011. The all-important flowering occurred under perfect conditions and the crop was abundant. Harvest was late and leisurely, giving the wines great balance, depth and length.

Complex soil driven aromas of mint, sage and hazelnut are very inviting. Elegance—and by that meaning power with grace—is what comes through on the palate. Flavors combine essence of lemon, green apple and honeysuckle leading to an expansive finish.

Built to last—with good cellaring, expect further development for another three years and a drinking plateau of twenty.

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