

Mount Eden Vineyards

Technical notes

2013 Edna Valley Chardonnay Wolff Vineyard

Yield: 2 ton per acre
Harvest: September 24th-October 5th
Numbers @ Harvest: 23.5° Brix
3.51 pH
8.1 grams acidity

Barrel Regimen - Mix of French & American Oak--New to 5 years
100% Barrel Fermented; 50% Malolactic; 100% *sur-lie*
Bottling - June 2014
Alcohol - 13.5%

5,849 cases produced

Winemakers notes at release: Fall 2015

This is our 29th consecutive vintage from this venerable vineyard which is not only the longest continuous bottling from Edna Valley, it is from its oldest producing vineyard. Given 2013 was a drought year, the normally stressed Wolff vines were pushed to the extreme. Rainfall was off by 70% resulting in tiny berries and small clusters. Harvest started in late September and finished in the first week of October. The Edna Valley Appellation is one of the last major Chardonnay harvests in California and reflects the cool maritime climate which is its influence

As is true of all the wines of 2013, the signature is power. Showing buoyant aromas of honeysuckle, citrus blossom, lime zest and earth, this Chardonnay has complexity which is due, in part, to the barrel fermentation and *lees* aging process. On the palate deep intense flavors of guava, mint, passion fruit and earth are delicious and long.

This wine is always one of the best values in California Chardonnay.