

# Mount Eden Vineyards

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## Technical notes

### 2013 Estate Chardonnay Santa Cruz Mountains

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Yield: 2.5 tons per acre  
Harvest: August 23rd-September 3rd  
Numbers @ Harvest: 23° Brix  
3.2 pH  
8.1 grams acidity

Barrel Regimen - French Oak 70% new, 30% 1-2 years  
100% Barrel Fermented; 100% Malolactic; aged 10 months on the *sur-lie*  
Bottling - July 2014  
Alcohol- 14%

1,540 - 750ml cases produced  
40 - 1500ml cases & 10 - 3liters

### *Winemakers notes*: Fall 2016

Harvest began early in 2013 during the last days of August. It somewhat took us by surprise as we were in the midst of bottling and had to shift to harvesting which is an arduous task. The nature of farming is humbling since the weather drives the process. Little did we know at the time that 2013 was the start of August harvests that have continued every year since.

This Estate Chardonnay is a forceful wine. The drought was influential in giving power and concentration from beginning to end. Trademark aromas of honeysuckle, lime zest, hazelnut and earth come through with abundance. On the palate the flavors are still coming together with mouth-coating acidity and generous impressions of lemon, gardenia flowers and glycerin—a sign for long life and evolution.

This wine is remarkably similar to one of our earlier vintages, 1984, which aged beautifully for twenty- five years. A great success.

#### **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