

Mount Eden Vineyards

Technical notes

2014 Estate Chardonnay Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: August 9th-15th
Numbers @ Harvest: 23.5° Brix
3.30 pH
7.8 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-year
100% Barrel Fermented; 100% Malolactic; aged 11 months on the *sur-lie*
Bottling - July 2015
Alcohol- 13.5%

1,495 - 750ml cases produced
40 - 1500ml cases & 10 - 3liters

Winemakers notes: Fall 2017

2014 was a drought year of extreme dimension. As a winegrower, I feared what to expect with only fourteen inches of rain to carry the vines through the long growing season. This was unprecedented in our seventy-year history as a wine estate.

What to do? Protecting the long-term health of the vineyards I've planted and cared for all my life was more important than anything else. So we cut way back at pruning and reduced the crop by 50%.

Harvested in mid-August (the new normal?) the fruit was surprising—with full acidity and flavor. This Chardonnay has aromas that are penetrating with lemon, hazelnut, and gardenia blossom. It is invigorating on the palate, with flavors of lemon, earth, and pear. Super long on the finish, this predicts a twenty-year life in the bottle.

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