

Mount Eden Vineyards

Technical notes

2015 Edna Valley Chardonnay

Yield: 1.5 ton per acre
Harvest: September 4th-17th
Numbers @ Harvest: 22.5° Brix
3.4 pH
8.0 grams acidity

Barrel Regimen - Mix of French & American Oak--2 to 5 years
100% Barrel Fermented; 100% Malolactic; 100% *sur-lie*
Bottling - June 2016
Alcohol - 13.5%

5,586 cases produced

Winemakers notes at release: Fall 2017

This is our 31st year making Chardonnay from Edna Valley. The cool summers and slow-ripening here allow the fruit to develop nuance and complexity suiting our style perfectly. 2015 was another drought-influenced year with the crop being minuscule and the flavors magnified. The grapes were harvested in the first half of September, a full month early.

Barrel-fermented and aged on the lees for ten months, we devote the same attention and care to these barrels as we do to our Estate wines. The nose is full of earthy complexity which compliments the overall notes of white flowers and guava. It is rich and subtle on the palate with flavors of lemon and toasty oak.

Main Points for Presentation:

The Edna Valley Appellation is one of the last major Chardonnay harvests in California and reflects the cool maritime climate which is its influence.

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