

Mount Eden Vineyards

Technical notes

2016 Estate Chardonnay Santa Cruz Mountains

Yield: 1.5 tons per acre
Harvest: August 19th-30th
Numbers @ Harvest: 22.5° Brix
3.30 pH
8.4 grams acidity

Barrel Regimen - French Oak 50% new, 50% 1-year
100% Barrel Fermented; 100% Malolactic; aged 11 months *sur-lie*
Bottling - July 2017
Alcohol- 13.5%

1,176 - 750ml cases produced
35 - 1500ml cases & 6 - 3liters

Winemakers notes: Fall 2019
Coming soon

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