

# Mount Eden Vineyards

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## Technical notes

### 2017 Edna Valley Chardonnay

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Yield: 2.0 ton per acre  
Harvest: September 7th-October 7th  
Numbers @ Harvest: 23.2° Brix  
3.33 pH  
7.2 grams acidity

Barrel Regimen - French Oak--2 to 5 years  
100% Barrel Fermented; 100% Malolactic; 100% *sur-lie*  
Bottling - June 2018  
Alcohol - 14%

4,598 cases produced

### *Winemakers notes at release*: **Winter 2020**

The Edna Valley has one of the longest growing seasons in the world for the Chardonnay grape. Budbreak, the official start of the growing season, occurs in February with harvest, the official end, happening in October.

The 2017 is a very expressive wine, with aromas of honeysuckle, rose petal and lemon custard all on display. On the palate there is a generous impression of gardenia blossom, toasty oak and citrus. Completely barrel-fermented in French oak, this Chardonnay is aged nine months on the fermentation sediments in our mountain cave.

#### **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.