

Mount Eden Vineyards

Technical notes

2016 Reserve 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 10 months on the *sur-lie* (first aging)

11 barrels selected for Reserve program in July 2017; wine and *lees* stirred together then aged an additon 12 months in a stainless steel tank

Bottling - July 2018
Alcohol- 13.5%

231-750ml cases & 20-1500ml cases produced

Winemakers notes at Release: Fall 2020

The Reserve program began with the 2007 vintage, after an enlightening trip to Burgundy. 2016 will be our eighth Reserve Chardonnay bottling. The track record for aging with these wines has been incredible, much like our Estate Chardonnay—even better in fact.

We create this wine by selecting eleven barrels from the vintage, which has been aging on the *lees* in French oak for ten months. The wine and *lees* are stirred then transferred to a stainless steel tank. The Reserve then sits untouched for another twelve months. During this time, the *lees* are absorbed into the wine and disappear. This Chardonnay is bottled after a full 22-months in the cellar.

Very complex on the nose, with aromas of mint, toast and lilac, this rich yet elegant wine has flavors on the palate of lemon and hazelnut with marzipan lingering in the lengthy aftertaste.

Expect a long life with proper cellaring.

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