

Mount Eden Vineyards

Technical notes

2018 Edna Valley Chardonnay Wolff Vineyard

Yield: 2.1 ton per acre
Harvest: October 22nd-26th
Numbers @ Harvest: 21.7° Brix
3.50 pH
7.2 grams acidity

Barrel Regimen - 50% French Oak, 50% American Oak--2 to 5 years
100% Barrel Fermented; 100% Malolactic; 100% *sur-lie*
Bottling - June 2019
Alcohol - 13.5%

4,256 cases produced

Winemakers notes at release: Winter 2021

This vineyard was planted in 1976 by Andy MacGregor, who was a pioneer in Edna Valley's wine scene. It was a stroke of good fortune when, way back in 1985, we started working with this vineyard. We have purchased fruit from this special place ever since.

Edna Valley is a unique wine appellation. Right next to the Pacific Ocean, the hills here run perpendicular to the shore which funnels the cool ocean air deeper into the valley. This cooling effect creates the longest growing season for Chardonnay in California—budbreak is typically in March, while harvests occur in late October.

With that exceptionally long growing season comes beautiful complexity: Lemon, coconut, lanolin, fresh-baked bread aromas in the nose. Full-bodied on the palate with flavors echoing the nose and a lasting finish—an excellent vintage from this vineyard.

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.

The Wolff Vineyard is one of the oldest vineyards in the Appellation. Originally planted in 1976 by Edna Valley wine pioneer Andy Macgregor (Wolff purchased the property from Macgregor in 1999), the vineyard is the oldest in the Edna Valley. Mount Eden has made Chardonnay from this vineyard since 1985.

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

94 points Robert Parker Jr's *The Wine Advocate* February 2021, Week 1

92 points Antonio Galloni presents *Vinous* September 9, 2020