

Mount Eden Vineyards

Technical notes

2017 Reserve Chardonnay Santa Cruz Mountains

Yield: 2 tons per acre
Harvest: August 28th-September 6th
Numbers @ Harvest: 23.5° Brix
3.30 pH
8.5 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)

15 barrels selected for Reserve program in July 2018; wine and *lees* stirred together then aged an additon 12 months in a stainless steel tank

Bottling - July 2019
Alcohol- 14%

326-750ml cases & 20-1500ml cases produced

Winemakers notes at Release: Fall 2021

2017 was an excellent growing season, long, moderate, and measured.

For our Reserve, we selected fifteen exceptional barrels of our 2017 estate wine. This process is done just before our Estate Chardonnay is bottled. So, like the Estate Chardonnay, the Reserve sees 10-months of barrel age. These barrels are then stirred to release the fermentation sediments, and the wine (sediment and all) is transferred to a stainless steel tank. The wine rests in the tank for another 12-months. During this time, the sediments disappear into the wine.

As one would expect, there is an added layer of complexity with this process. The aromas are similar to our 2017 Estate Chardonnay but with more minerality. The flavors remain fresh and engaging yet with more depth.

We have been making a Reserve Chardonnay since 2007 and have been delightfully surprised to find the Reserve has even more longevity than our sought-after Estate bottling.

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