

Mount Eden Vineyards

Technical notes

2018 Estate Chardonnay Santa Cruz Mountains

Yield: 1.2 tons per acre
Harvest: August 27th- September 1st
Numbers @ Harvest: 22.9° Brix
3.30 pH
7.7 grams acidity

Barrel Regimen - French Oak 65% new, 35% 1-year
100% Barrel Fermented; 100% Malolactic; aged 10 months *sur-lie*
Bottling - July 2019
Alcohol- 13.5%

1,288 - 750ml cases produced
40 - 1500ml cases & 6 - 3liters

Winemakers notes: Fall 2021

One can never argue over the fickleness of Mother Nature.

After abundant rain for our 2017 vintage, 2018 was again a drought year in the Santa Cruz Mountains. But, what is a drought truly? When we say "drought," we mean rain below our seasonal average: typically, anything less than 20 inches. (Our average is 36 inches). When California declares a drought, it is the culmination of multiple years of low rain totals. At Mount Eden, we know our land and vines and can see droughts coming on even before anyone else realizes it. Here rain is life.

In 2018 we had luck with a long gentle growing season. As a result, the harvest was early, and our goal was to pick as quickly as possible to preserve the crucial acidity that makes our Estate Chardonnay spectacular.

Youthful in the nose, this Chardonnay has nuances of gardenia blossom, lime zest, and hazelnut. On the palate, there is beautiful restraint with a persistence of lemon, oak, and an intriguing minerality. Old World in style, this vintage is poised to age for twenty years with good 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