

# Mount Eden Vineyards

---

## Technical notes

### 2019 Estate Chardonnay Santa Cruz Mountains

---

Yield: 1 ton per acre  
Harvest: September 2nd-3rd  
Numbers @ Harvest: 23.5° Brix  
3.30 pH  
8.5 grams acidity

Barrel Regimen - French Oak 65% new, 35% 1-year  
100% Barrel Fermented; 100% Malolactic; aged 10 months *sur-lie*  
Bottling - August 2020  
Alcohol- 14%

794 - 750ml cases produced  
30 - 1500ml cases & 6 - 3liters

### *Winemakers notes:* Fall 2022

The grape flower is very vulnerable during its blooming period; any wind or rain can decimate your crop. Unfortunately, spring rains in 2019 severely reduced the yield by 60%. Even with such a blow, we counted ourselves lucky as the rest of the growing season was trouble-free and we harvested in early September.

Very floral in the nose with scents of honeysuckle and gardenia flowers, this wine is balanced and finesseful on the palate with our usual firm acidity. The finish is long, subtle, and mineral-laced.

Give this vintage a couple of years to improve and drink it over the following 7-10 years.

#### 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