

2020 Domaine Eden Chardonnay, Santa Cruz Mountains

History

Domaine Eden is a nearby mountaintop wine estate purchased by Mount Eden Vineyards in 2007. It was founded and built by the late Tom Mudd in 1983, who initially planted the Mount Eden clonal selections of Chardonnay and Cabernet Sauvignon, which evolved to include Pinot Noir from various Dijon and California selections. This is the former home of *Cinnabar Winery*.

This property inspired a new wine brand, *Domaine Eden*, which focuses on Pinot Noir and Chardonnay from this special site and Bordeaux varieties from Mount Eden's larger home, the Santa Cruz Mountains.

Winemakers notes at release: Spring 2023

After a bountiful winter in 2019, we were again in the throes of a drought in 2020. We do not irrigate our vines, so the winter rains are the sole source of water for each vintage. Thus we pay a lot of attention to our rain gauge.

The harvest was small yet concentrated and healthy. The rampage of fires that affected many of our friends in the wine business in 2020 avoided us—that is just luck.

There is a lot to enjoy with this wine—a complex aroma of apple, savory herb, hazelnut, nutmeg and a core of mountain fruit. The wine, given its pedigree, is destined to age gracefully with lovely structure. We have had many opportunities to enjoy aged Domaine Eden Chardonnay vintages and they are beautiful.

The Santa Cruz Mountains AVA

Mount Eden's larger home is the Santa Cruz Mountain Appellation. It is America's first mountain AVA—recognized in 1981—with winegrowing dating back to the 1860s.

The appellation encompasses the Santa Cruz Mountain range, with boundaries defined by the elevation of the fog levels at daybreak in the spring and summer months, typically between 400 feet on the western side and 800 feet on the east.

The region is planted to approximately 1300 acres of vineyards, of different varietals and soil types. The wines come from high-altitude, small vineyard lots—surrounded by native chaparral and, in some locations, Redwood trees—growing atop ancient seabed. These growing conditions give the wines a distinct character and regional identity.



The Vineyard:

Acreage: 4

Average Age of Vines: 20 years

Clones: 15, 17, 45, 76, 95, 352

Training: Vertical shoot positioning

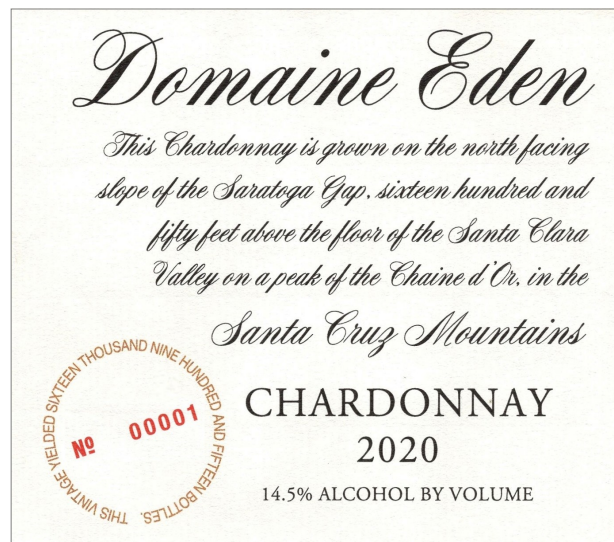
Spacing: 4 X 9

Soils: Los Gatos Clay Loam

Reviews

95 points *Wine & Spirits Magazine* Top 100 Best Buys 2023

90 points *Wine Enthusiast Magazine*



Winemaking and Technical Data

Rain Total 2020 Season: 20.6 inches

Yield: 2.5 tons per acre

Harvest Dates: September 10th, hand harvested

Brix: 23.7°

pH: 3.44

TA: 7.5

Fermentation: 100% natural primary and secondary (malolactic) barrel fermentation

Barrels: 100% barrel aged in 2-5 year old French Oak

Aging: 10 months, *sur-lie*

Bottled: July 2021

Alcohol: 14.5%

Cases produced: 1,335

Talking Points for Presentation

All of the Chardonnay for this wine is grown either at Mount Eden or Domaine Eden. Prior to bottling the winemaking team tastes through all of the Chardonnay barrels and selects for different personalities. The Domaine Eden Chardonnay is highlighted by forward fruit, earlier drinkability and obvious hedonism. It is composed of 76% Domaine Eden and 24% Mount Eden fruit. To preserve the *terroir* of these special sites, the Chardonnay is fermented in Burgundy barrels, using natural yeast, malolactic fermentation and aged *sur-lie*.