

# 2020 Mount Eden Vineyards

## Edna Valley Chardonnay, Wolff Vineyard

### History

Originally planted in 1976 by Edna Valley wine pioneer Andy MacGregor, this is the oldest producing vineyard in the bucolic Edna Valley. The Wolff family purchased the property in 1999 and have been dedicated to expressing its unique *terroir*.

Mount Eden has made a Chardonnay from this special site since 1985.

### Winemakers notes at release: Spring 2023

2020 is our 35<sup>th</sup> consecutive vintage from the Wolff Vineyard which is probably a record for a single vineyard bottling in Edna Valley.

The beauty of this valley is its proximity to the Pacific Ocean, the coolness that results slows the ripening at the end of summer. Hence, the grapes develop incredible flavors at low sugar. Harvests have historically been in October, the last major Chardonnay region to be harvested in California.

Nuances of baking bread, sage, and gardenia blossom in the aromas with full flavors of citrus, pear, almond and a lush round finish.

Barrel-fermented and aged on the *lees* for nine months, this wine is an incredible value and a favorite.

### Site

The Edna Valley Appellation is unique, located right next to the Pacific Ocean; the hills here run perpendicular to the shore, which funnels the cool ocean air further into the valley. This cooling effect creates the longest growing season for Chardonnay in California - bud break is typically late February/early March. It is one of the last major Chardonnay harvests in California and reflects the cool maritime climate, which is its influence.

#### The Wolff Vineyard:

Acreage: 30

Age of Vines: Ranging from 30-45 years old. Wente Clone

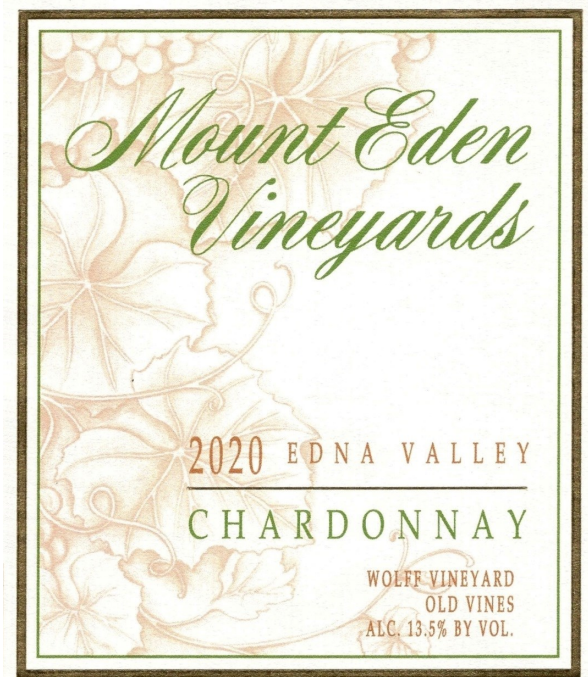
Training: Double cordon, spur pruned with kicker canes

Spacing: 12 x 8 and 12 x 4

Soils: Ancient ocean sea floor, Class I Soil. Heavy clay loam, sand with high carbon content

Additional Notes: Certified sustainable for 12 years (SIP program).

Oldest producing Chardonnay vineyard in the Edna Valley.



### Winemaking and Technical Data

**Rain Total in 2020:** 17 inches

**Yield:** 1 ton per acre

**Harvest Dates:** September 19th–October 3rd,  
Hand Harvested

**Brix:** 23.1°

**pH:** 3.43

**TA:** 8.50

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

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

**Aging:** Ten months in barrel, aged *sur-lie*

**Bottled:** June 2021

**Alcohol:** 13.5%

**Cases produced:** 4,004

### Reviews

93 points *Wine Enthusiast Magazine*

91 points *Wine & Spirits Magazine*

91 points Antonio Galloni presents *Vinous*

90 points *Wine Spectator*