

2021 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 2024

Like everywhere in California, Edna Valley went through a drought in 2021. From some of the oldest vines in the valley, the yields were extremely low. The grapes were harvested in mid-October, the last major Chardonnay region to be harvested in California.

Very nuanced aromas of honeysuckle, citrus, freshly baked bread, and rose petals. High in acidity, the flavors are very soil-driven with a solid core of citrus. Barrel fermented and aged 9 months in older French oak giving the wine a beautiful texture and finish.

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

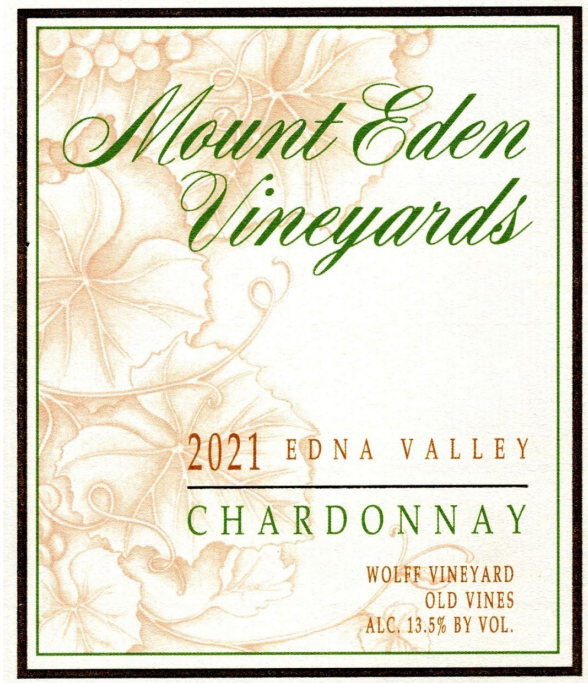
Training: Double cordon, spur pruned with kicker canes

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 2021: 9.8 inches lowest recorded rainfall in 25 years—(since the Wolff Family purchased the property)

Yield: 1 ton per acre

Harvest Dates: October 13–November 2, Hand Harvested

Brix: 22.5

pH: 3.41

TA: 8.50

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

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

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

Bottled: June 2022

Alcohol: 13.5%

Cases produced: 3,491 cases-750ml

Reviews:

94 points *Wine Enthusiast Magazine* Editors Choice December 2023

92 points *Wine Spectator* April 30, 2024

91 points Antonio Galloni presents *Vinous* October 2023