# 2022 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.

## Notes at release: Spring 2025

The 2021 growing season was memorable for the extreme drought we experienced – 12 inches of total rainfall – the lowest precipitation in our almost eighty year history. Despite the drought, the vines enjoyed a moderate spring and summer. Harvest commenced in early September which is typical for our location.

Beautiful, fresh floral aromas are the first impression. The palate is rich yet elegant with citrus, hazelnut and savory herb flavors. Given that we barrel ferment and age on the *lees*, the texture in the mouth is round, with the finish quite long. Buoyant acidity, a hallmark of our mountaintop vineyards, completes the picture.

Although delicious now, you can expect positive bottle development over the next five years.

~Austin Chin, Winemaker

The 2022 season was characterized by a mild winter and a fairly hot summer. We received a total of 26 inches of rain, which, according to our founder Martin Ray, is the ideal rainfall amount for wine quality, though it is lower than our historical average of 35 inches. Following the historic drought of 2021, the yields for our Chardonnays and Pinot Noirs were small yet balanced. The Domaine Eden wines from 2022 are transparent and rich, highlighting the delicious, fruit-driven character of the property.

~Reid Patterson, GM

## 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

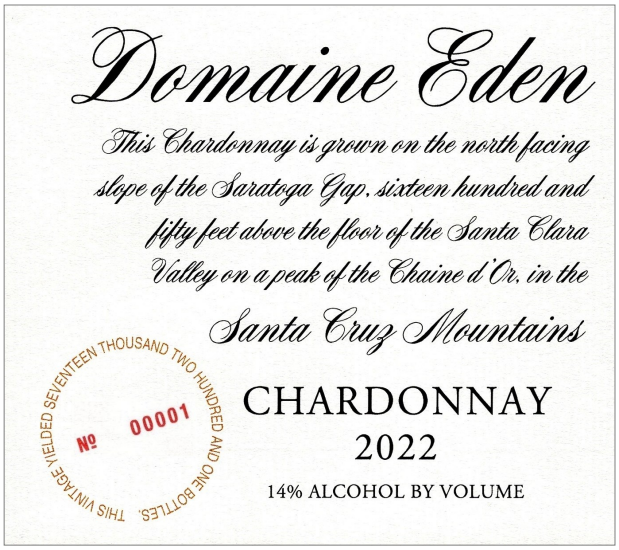
Average Age of Vines: 20 years

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

Training: Vertical shoot positioning

Spacing: 4 X 9

Soils: Los Gatos Clay Loam




## Winemaking and Technical Data

**Rain Total 2022 Season:** 26 inches

**Yield:** 2.8 tons per acre

**Harvest Dates:** August 31st-September1st, hand harvested

**Brix:** 23.0°

**pH:** 3.5

**TA:** 6.2

**Fermentation:** 100% natural (malolactic) barrel fermentation

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

**Aging:** 10 months, *sur-lie*

**Bottled:** July 2023

**Alcohol:** 14%

**Cases produced:** 1,416

## 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 73% Domaine Eden and 27% 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*.

### Reviews

**93** points *JebDunnuck.com*
**91** points *Wine Advocate*
**90** points Antonio Galloni presents *Vinous*