

# EDEN RIFT

## 2017 ESTATE CHARDONNAY CIENEGA VALLEY

*Under Vine Since 1849 - Eden Rift is perhaps the oldest, continually producing estate vineyards in California. A remote, pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils requisite in the cultivation of bright, minerally Chardonnay.*

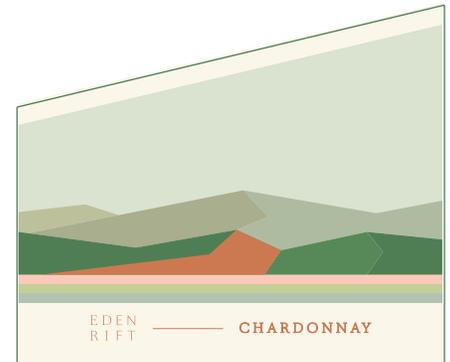
### CELLAR NOTES

Chardonnay grapes from three blocks were hand-harvested over four separate days in September and early October. At the winery, the Chardonnay was whole-cluster pressed with the resulting juice transferred to a holding tank for cold-settling. Following 24 hours of settling the juice was racked to French oak barrels (18% new) for fermentation which occurred on native yeasts. Ultimately, the wine completed both primary and secondary fermentation in barrel, where it also aged "sur-lie" with battonage occurring every week through Spring. Following 10 months of aging, the wine was bottled in late August of 2018.

### WINEMAKER NOTES

"The 2017 vintage will be remembered by winemakers throughout California's Central Coast for an unrelenting heat spell that consumed Labor Day Weekend. It was certainly extreme occurrence in an otherwise consistent and idyllic season. The growing season began relatively early as warm spell woke the vines up in late February. The ensuing Spring was rather dry meaning that flowering and set were unhampered, producing clusters with even sized berries. Summer too was classic as foggy mornings and cool breezy afternoons were the norm. Any notion of 'normal' changed the first week of September when the region experienced an extreme heat wave. For three straight days temperatures reached above 108 degrees and ultimately kicked off harvest. In some blocks there was a bit of dehydration but overall the vineyard had good canopy management and thus avoided any real damage. In fact, following the heat spell temperatures cooled down and the fruit was able to hang and achieved a great deal of flavor development.

In the case of the 2017 Estate Chardonnay, the resulting wine shows great focus, epitomizing nature of the Eden Rift Estate. It is bright with notes of exotic citrus as well as Bosc pear, lemon zest, orange cream, white flowers and mineral notes. On the palate, it is richly textured yet replete with acidity."



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### HARVEST DATA

Harvest Dates	Sept 18 and Oct 1, 2 & 3
Block   Clone(s)	Block A   Calera Clone Block O   Clones 4 & 76 Block T   Clones 4 & 76
Average Tons/Acre	1.94

### WINE DATA

Composition (percentage by clone)	100% Chardonnay Clone 4 - 40% Clone 76 - 40% Calera - 20%
Barrel Program	100% French oak   18% New Aged 10 months
Fermentation	100% Native 100% BF   100% ML
pH	3.25
Total Acidity	6.95 g/L
Alcohol	14.2%
Bottling Date	August 29 & 30, 2018
Release Date	March 2019
Case Production	1,651 cases (750 ml) 25 cases (1.5 ltr)

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