

# EDEN RIFT

## 2018 TERRACES CHARDONNAY CIENEGA VALLEY

Under Vine Since 1849 - Eden Rift is perhaps the oldest, continually producing estate vineyard 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.

### VINEYARD NOTES

Terraced Chardonnay is a massale selection of different chardonnay clones. It is only made from one block that amount to 1.6 acres. Block T possess the lowest water holding capacities of any of our blocks. These vines are starved for water, which causes the roots to descend down searching for moisture. Eastern facing, it rises 100 feet to 1,550ft at its highest elevation. Often one of the first blocks to experience budbreak due to its sun exposure, but also exposed to some of the strongest winds coming in from the Pacific, bringing cool air and long hang times.

### CELLAR NOTES

We decided to do two separate picks this year, as the lower portion of the slope ripened faster than the upper, we wanted to make sure to harvest at the perfect time. Grapes from the terraced block were hand-harvested and brought down the hillside to the winery. Because the vineyard is terraced latitudinally, it is grueling, but not dangerous for the workers. At the winery, the grapes were 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 for fermentation. Fermented with indigenous yeast, the wine was aged sur lie for almost a year before being bottled in early September.

### WINEMAKER NOTES

“Composed of 6 barrels, the 2018 Terraces Chardonnay highlights a very specific portion of the Eden Rift estate. It is an old-world style wine that showcases the minerally-nature of the property and is certainly meant to be aged. The bouquet evolves to display upfront aromas of citrus, pineapple, white peach and orange cream. While in the recesses notes lemon peel, lemongrass, white flowers and chalky notes add to the aromatic intrigue. Creamy texture yields to bright acidity as this wine finds a nice overall balance.”



2018 CHARDONNAY
TERRACES
CIENEGA VALLEY

HARVEST DATA	
Harvest Date	Sept. 7 & 28, 2018
Blocks	Block T, Clones 76 & 4
Avg. Tons/Acre	1.94
Brix	24-25

WINE DATA	
Composition	100% Chardonnay Clone 4, Clone 76
Fermentation	100% native & barrel, 30 day fermentation
Aging	11 months, never racked
RS	<0.5 g/L
ML	<0.05 g/L
pH	3.25
Alc	13.9%
Bottling Date	September 6, 2019
Release Date	Mar-19
Case Production	139 cases
Retail Price	\$54