



ROBERT MONDAVI
WINERY

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CHARDONNAY RESERVE

NAPA VALLEY

• W I N E •

Varietal composition:

100% Chardonnay

Flavor descriptors:

Focused and lively, this is a big wine with supporting acids that keep it light on its feet. Opulent aromas of pear, golden-delicious apple and crème brûlée lead to lush flavors that mirror the nose. Finely textured with a long finish that ends with a subtle note of hazelnut.

Wine analysis:

Total acid: 0.67
Final pH: 3.3
Residual sugar: 0.96% (dry)
Alcohol: 14.3% by volume

• V I N T A G E •

2006 in Napa Valley began with a wet winter that extended into spring, with more than twice the average rainfall in the month of March and nearly four times the average in April. The prodigious precipitation delayed bloom, but once the skies cleared, the vines had good fruit set and progressed slowly and steadily through slightly warmer than usual June weather. In July, a brief hot spell of four consecutive days over 100°F had the effect of putting the vines “on hold” before ripening continued when mild weather returned in August. August temperatures were lower than usual, and the trend continued through September and October, with some fog and cloudy days. Overall, the 2006 growing season was significantly cooler than average. Because of the delayed spring and cool late-season temperatures, harvest was later than normal. We picked fruit for the Chardonnay Reserve on one day—October 31. Crop levels were average and thanks to the long hang time, which allowed the grapes to ripen slowly and evenly, quality was excellent.

Grapes: Harvested at 23.2° Brix (average) with 0.72% initial acid and 3.37 pH

• V I N E Y A R D S •

Appellation:
Napa Valley

Grape Sourcing:

89% from Napa Valley side of Los Carneros AVA; remainder from other Napa Valley vineyards

• W I N E M A K I N G •

Hand-harvested in cool morning hours

Whole-cluster pressed to retain maximum fruitiness and delicacy

90% barrel-fermented (36% new oak); remainder in stainless steel tanks

Partial malolactic fermentation to fine tune acids and textural balance

About 10 months aging *sur lie* in French oak barrels (36% new)

SUGGESTED RETAIL PRICE AT RELEASE IS \$40.00