



ROBERT MONDAVI WINERY

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CHARDONNAY

NAPA VALLEY

• W I N E •

Varietal composition:

100% Chardonnay

Winemaker's notes:

Fresh and appealing with aromas of citrus and orange spice and subtle hints of white flowers and crème brûlée. Flavors of crisp pear and citrus blossom atop an intriguing tinge of savoriness and salty minerality, all supported by well-integrated oak. The wine carries its impressive weight effortlessly and ends in a rich, satisfying finish.

Wine analysis:

Total acid: 0.61%
Final pH: 3.32
Residual sugar: 0.94%
(dry)
Alcohol: 14.4% by
volume

• V I N T A G E •

The 2007 vintage was an excellent one for Chardonnay in Napa Valley. Responding to a cold, dry winter and scant spring rains (rainfall in northern California was 40% to 50% lower than average in 2007), vine vigor was minimized from the outset and the vines didn't produce too much foliage. Spring temperatures were warm, and the growing season started out fast with early bloom and fruit set. Then the weather cooled and mild temperatures prevailed throughout summer and into August. Enjoying ideal conditions of sunny days and foggy evenings, the grapes ripened slowly and evenly. Fruit for this Chardonnay, selected primarily from vineyards throughout Napa Valley, was picked August 31 through October 22 as the fruit ripened in each microclimate. Because of the cold, dry winter, 2007 crop levels were slightly lower than usual, but thanks to the mild summer weather, quality was consistently excellent.

Grapes: Harvested at 23.1° Brix (average) with 0.64% initial acid and 3.30pH

• V I N E Y A R D S •

Appellation:

Napa Valley

Grape Sourcing:

58% from Napa-area vineyards, 36% from Los Carneros, 6% from select Sonoma County vineyards

• W I N E M A K I N G •

Hand-harvested in the cool morning hours

Whole-cluster pressed to retain maximum fruitiness and delicacy

80% fermented in French oak barrels—17% new; balance in stainless steel

Partial malolactic fermentation to fine tune acids and textural balance

Batonage (hand stirring) during *sur lie* aging for creaminess and flavor integration

Nine months aging in French oak barrels (17% new oak)