



ROBERT MONDAVI  
WINERY

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## CHARDONNAY

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NAPA VALLEY

• W I N E M A K E R ' S N O T E S •

This vivid and crisp Chardonnay draws orchard aromas of fresh Bosc pears and Gala apples against a backdrop of fleshy stone fruits and pineapple. A stripe of exotic spices, including notes of nutmeg and cinnamon, gives way to subtle aromas of *panna cotta* and warm hazelnuts. Persistent on the palate, this wine gracefully balances the toast of its well-integrated oak with bright fresh fruit flavors for a round, lingering finish that is typical of the Carneros *terroir*.

*Varietal blend: 100% Chardonnay*

• V I N T A G E •

Our 2008 harvest rewarded us with a small crop of very high quality fruit, although the months leading up to it brought grey hair to our vineyard team. Even so, Napa Valley came through remarkably unscathed by the drought, frost, fire and hot winds that plagued other California regions. After heavy rainfall, spring turned into the driest on record. Total rainfall was 27.6 inches at our To Kalon Vineyards in Oakville and 17.34 inches in Los Carneros. The drought-condition spring months were punctuated by the worst April frosts in several decades; our vineyard team protected our vineyards during 25 sleepless nights and saved our crop. The low rainfall, coupled with dry winds during bloom and berry set, reduced yields 25 percent or more in most varieties. Fortunately, Mother Nature's mood improved as summer progressed, resulting in an excellent ripening period. Harvest, which began early on August 8 and ended in mid-October, went "textbook" smoothly through all varieties. We picked the Chardonnay grapes for this wine August 29 through October 2.

*Grapes: (Average) 23.4° Brix with 0.64% initial acid and 3.46pH*

• V I N E Y A R D S •

Grapes for this wine were selected from the cool growing regions in the southern part of Napa Valley. A majority of the fruit (58%) came from Napa side of Carneros, as reflected in the Napa Valley appellation on the label. The balance of the fruit came primarily from vineyards in the east Napa foothills (29%) as well as a portion from Sonoma County vineyards (10%), creating a wine of nuance and complexity.

*Grape Sourcing: 58% Carneros (Napa Valley), 29% East Napa, 10% select Sonoma County vineyards, 3% other Napa Valley vineyards*

• F E R M E N T A T I O N A N D A G I N G •

Harvested in the cool early morning hours, the Chardonnay grapes were gently pressed to retain maximum fruitiness and delicacy. Over two-thirds of the juice (69%) was barrel-fermented in 13% new French oak, with the remainder fermented in stainless steel. Partial malolactic fermentation accounts for this wine's extraordinary balance of creamy mouthfeel and crisp acidity, while regular *bâtonnage* (hand-stirring) over the course of *sur lie* aging contributes to flavor integration. Finally, the Chardonnay was barrel-aged for nine months before bottling in November of 2009.

*Wine analysis: 0.61% total acid, 3.32pH, 0.94% residual sugar, and 14.4% alcohol, by volume*