



ROBERT MONDAVI  
WINERY

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CHARDONNAY RESERVE

NAPA VALLEY

Napa Valley is home to Chardonnay vineyards that rival the finest in the world. Our primary goal is to let the fruit speak for itself and give a true expression of the *terroir*.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Chardonnay

*Flavor descriptors:*

A pale straw color introduces opulent aromas of Golden Delicious apples, crème brulee, Cavaillon melon and toasted hazelnuts. The expansive fruit flavors and luxurious texture are balanced by refreshing acidity that persists into the long, elegant finish. This is a wine that rewards the patient with beautiful evolution in the glass.

*Wine analysis:*

Total acid: .64 g/L  
Final pH: 3.33  
Residual sugar: 0.72 g/L  
Alcohol: 14.2% by volume

• 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 gave our vineyard team grey hair. 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. The drought-condition spring months were punctuated by the worst April frosts in several decades; our team protected the 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, resulting in an excellent ripening period. Harvest went "textbook" smoothly for all varieties, and we harvested this Chardonnay September 9 through September 30.

• V I N E Y A R D S •

Our primary sources for exceptional quality Chardonnay for the last 20 years have been Hyde Vineyard and Madonna Vineyard on the southwestern edge of the valley, Carneros AVA. Both originally planted to heritage selections of Chardonnay, these vineyards are situated on gently rolling hills that provide excellent drainage. The Hyde Vineyard soils are ancient creek beds, providing drainage to the red clay loam and scattering of rocks. The Madonna Vineyard soils are extremely diverse, due to the Carneros region's complex geological history. The two main soil types are Haire and Diablo. Summer's high temperatures are mitigated by breezes coming off nearby San Pablo Bay, which also drapes fog over the vines until midday.

*Appellation: Napa Valley*

*Grape Sourcing: 91% Carneros, Napa Valley, 7% Russian River, 2% Atlas Peak*

• W I N E M A K I N G •

Our fruit was hand-harvested into small bins in the cool morning hours and immediately whole-cluster pressed at our winery to capture fruit freshness and the natural balance of the grapes. We fermented 100% of the wine in Burgundian oak barrels (42% new French oak), using several yeast strains and allowing a small portion to ferment with wild yeast. During partial malolactic fermentation and throughout barrel aging, we gently stirred the wine (*batonnage*) to develop complex flavors and rich, creamy texture. The wine was aged on the yeast lees (*sur lie*) for 10 months to weave creamy nuances through the bright fruit character. The wine was bottled November of 2009.