



ROBERT MONDAVI
WINERY

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CHARDONNAY

NAPA VALLEY

For the Napa Valley Chardonnay, it is the quiet voices of both the fruit and the oak that allow the terroir to speak.
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Chardonnay

Flavor descriptors:
Tree fruit aromas of pear and quince combine with delicate floral notes and a pinch of nutmeg spice to showcase the true essence of the Chardonnay grape. Influence from French oak barrels adds a hint of vanilla custard and contributes to a round, smooth texture while preserving a freshness that invites another taste.

Wine analysis:
Total acid: 6.1 g/L
Final pH: 3.39
Residual sugar: 0.73 g/L
Alcohol: 14.1% by volume

• V I N T A G E •

The 2009 vintage in the Napa Valley was characterized by relatively mild summer weather, which gave the grapes full flavor development and bright acidity, and timely warm spikes, which helped later ripening vineyards to fully mature. October rains were a factor for some varieties but our Chardonnay harvest was completed before the end of September. For the Napa Valley Chardonnay, we picked throughout the entire month of September so as to optimize both the freshness of early season grapes and the full ripeness of the later harvested fruit.

• V I N E Y A R D S •

The majority of grapes for the 2009 Napa Valley Chardonnay were selected from the cool growing regions in the southern part of the Napa Valley. The Napa side of Carneros provided 47% of the blend and the balance of the fruit came from south Napa foothills, a few Sonoma County vineyards and selections from our Wappo Hill Vineyard in Stags Leap. Our excellent grower relationships ensured quality fruit from our partner growers.

Appellation: Napa Valley

Grape Sourcing: 47% Carneros (Napa Valley), 37% South Napa, 12% select Sonoma County vineyards and 4% other Napa Valley

• W I N E M A K I N G •

All of the Chardonnay was hand harvested and brought to the winery in the cool morning hours. The grapes were gently pressed and 80% of the juice was fermented in French oak barrels (15% new). The balance was fermented and aged in stainless steel tanks to retain freshness and brightness. We work with selected French coopers who supply us with barrels made for their impact on the body and weight of the wine. Partial malo-lactic fermentation contributed to a creamy mouthfeel while maintaining fresh acidity. *Sur lie* aging with regular *bâtonnage* (hand stirring) during 8 months of aging fully integrated all of the influences of fermentation and barrel aging.