



ROBERT MONDAVI

WINERY

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CHARDONNAY RESERVE

NAPA VALLEY

CARNEROS

The Carneros district of the Napa Valley is home to some of the best Chardonnay vineyards in the world. For our Chardonnay Reserve, we select grapes that have incredible fruit character and give a true expression of the *terroir*.

Genevieve Janssens  
Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Chardonnay

*Flavor descriptors:*  
Classic tree fruit aromas of pear and apricot combine with floral notes and a hint of oak expressed as hazelnut. Nutmeg scented poached pears fill the palate which finishes with a light toastiness. The full, focused texture receives a refreshing lift from the perfectly balanced acidity.

*Wine analysis:*  
Total acid: 6.8g /L  
Final pH: 3.32  
Residual sugar: 1.3 g/L  
Alcohol: 14.3% 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 storms. For the Chardonnay Reserve, we picked from September 19<sup>th</sup> into early October 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 •

Our primary sources for this exceptional quality Chardonnay are Hyde Vineyard and Madonna Vineyard. Both of these Massal selection vineyards are located on the southwestern edge of the Napa Valley in the Carneros AVA. A Massal selection occurs when a grower selects outstanding vines from a great, often older, vineyard and uses this budwood to propagate new vines. The Hyde and Madonna Chardonnay selections emphasize small berries and small clusters which produce wines of intensity and character. During the growing season, morning fog and afternoon breezes allow Carneros grapes to mature slowly and develop complexity while retaining bright acidity.

*Appellation: Napa Valley*

*Grape Sourcing: 100% Carneros, Napa Valley,*

• W I N E M A K I N G •

The Chardonnay grapes were hand-harvested in the cool morning hours and immediately whole-cluster pressed at our winery to capture the freshness of the fruit. We fermented 100% of the wine in Burgundian-shaped oak barrels (66% 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 a rich, creamy texture. The wine was aged on the yeast lees (*sur lie*) for 12 months to weave creamy nuances through the bright fruit character. The wine was bottled December of 2010.

CASES PRODUCED: 1,365