



ROBERT MONDAVI
WINERY

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UNOAKED CHARDONNAY

NAPA VALLEY

To be selected for inclusion in our unoaked Chardonnay, the vineyard must be exceptional, producing intense, versatile, full-flavored fruit with plenty of finesse and spontaneity.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:
100% Chardonnay

Flavor descriptors:
Bright, vivacious fruit flavors mark this unoaked Chardonnay from Napa Valley. Crisp aromas of pear and exotic white ginger flower mingle with flavors of white peach and quince. Its supple texture is laced with minerality that extends into a soft, caressing finish.

Wine analysis:
Total acid: .56 g /L
Final pH: 3.45
Residual sugar: 0.37 g/L
Alcohol: 13.9% by volume

• V I N T A G E •

The 2009 vintage gave just the weather we needed: A combination of fog, mild weather and warm spikes. Bumps of heat in September helped some of the later-ripening Chardonnay to mature, but the ideal, sunny weather that characterized Napa Valley's 2009 harvest came to an abrupt halt when a rare, subtropical storm hit Northern California vineyards. The good news is that here at Robert Mondavi Winery, we had finished harvesting 100 percent of the white grape varieties just in time. All of the Chardonnay was harvested under ideal conditions and was safely tucked away in the winery before the rains hit. The fruit for this wine was harvested from September 4 to September 28.

• V I N E Y A R D S •

We sourced the fruit for this Chardonnay from three vineyards on the east side of the Napa Valley that are within one mile of each other on the edge of the Zaca Mountain Range. Primarily planted to Dijon clones, these low-yield rocky-soil vineyards produce fruit of natural intensity and weight.

Appellation: Napa Valley

Grape Sourcing: 100% Napa Valley AVA with 14% Los Carneros AVA (Napa)

• W I N E M A K I N G •

This Chardonnay is unoaked to express purely the *terroir* and personality of the vineyards from which it originates. The fruit was whole-cluster-pressed and fermented in 100% stainless steel to retain freshness and natural fruit flavors. A portion was then allowed to undergo malolactic fermentation for additional texture and breadth of character, while another portion benefitted from a dual-yeast process which augmented the natural floral characteristics of the wine. *Battonage* (suspension of lees) during *sur lie* aging imparted additional creaminess and gravity. The wine was bottled May, 2010.

CASES PRODUCED: 520

SUGGESTED RETAIL PRICE: \$32.00