



ROBERT MONDAVI  
WINERY

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CHARDONNAY

NAPA VALLEY

For the Napa Valley Chardonnay, it is the 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:*

97% Chardonnay  
3% Sauvignon Blanc

*Flavor descriptors:*

*Robert Mondavi often said that wine should be restrained – should whisper, not shout. In that tradition, we've created a Chardonnay of remarkable freshness and vibrant purity of fruit – tropical, lively citrus, fresh pear and honeydew melon – lifted by buoyant natural acidity. Well-integrated oak supports the assemblage of fruity flavors from the vineyard with hints of roasted hazelnut, crème brûlée and smoke followed by a long, creamy finish.*

*Wine analysis:*

Total acid: 6.7 g/L  
Final pH: 3.4  
Residual sugar: 0.57 g/L  
Alcohol: 13.5% by volume

• V I N T A G E •

This notably cool vintage kept the vineyard crew busy thinning shoots and leaves to increase sun exposure and to encourage ripening. The mild temperatures stretched out the ripening season yielding superb flavor maturity at relatively low brix (sugar). A brief, intense heat wave in late August resulted in sunburn in some parts of the valley but our Chardonnay came through virtually unscathed and the heat pushed the clusters toward maturity. September returned us to the warm days and cool nights essential for ideal sugar to acid balance. We began our Chardonnay harvest on September 23rd and finished a few days ahead of an October storm, on October 18<sup>th</sup>.

• V I N E Y A R D S •

Our Napa Valley blend is dominated by Chardonnay that's grown in the cooler regions in the southern end of the valley led by the Carneros region and East Napa. The moderate temperatures in southern Napa allow the grapes to ripen slowly while maintaining a bright, refreshing acidity. Fruit sourced from Green Valley AVA, in Sonoma County, reinforces the food-friendly style and a small amount of fruit from our Wappo Hill vineyard in the Stag's Leap District complements the blend and adds to complexity.

*Appellation: Napa Valley*

*Grape Sourcing: 41% Napa Valley, 39% Carneros (Napa Valley), 12% select Sonoma County vineyards*

• W I N E M A K I N G •

The grapes were harvested in the cool of the morning and gently pressed as whole clusters to conserve the fresh, fruity flavors. 77% of the juice was fermented in French oak barrels (15% new) and the balance was cold fermented in stainless-steel tanks to retain brightness and purity of fruit. Partial malolactic fermentation balanced the lively acidity while adding complexity. Each lot was aged on the yeast lees (*sur lie*) and was hand-stirred regularly (*bâtonnage*) throughout ten months of aging, for seamless integration of flavors and a rich, creamy finish.