



ROBERT MONDAVI
WINERY
NAPA VALLEY

2 0 1 0

CHARDONNAY RESERVE

CARNEROS, NAPA VALLEY

Napa Valley's Carneros region 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:
An opulent, harmonious blend of elegant, fresh fruit flavors – citrus, quince, white melon - interwoven with roasted hazelnut, and crushed stone. The complex, well-integrated flavors have a creamy refreshing mouth-feel with a persistent, 'forever' finish.

Wine analysis:
Total acid: 6.7g/L
Final pH: 3.3
Residual sugar: 1.37 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

The notably cool 2010 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 harvesting our reserve blocks on October 5th, a little later than normal, and finished just ahead of an October storm, on October 20th.

• V I N E Y A R D S •

All of the grapes for the 2010 Vintage were sourced from the renowned Hyde Vineyard, in the Carneros region of Napa Valley. With its cooling marine influence the Carneros region, at the southern end of the valley, is acknowledged as the home of the valley's finest Chardonnay. Situated on gently rolling hills and planted to heritage selections, the Hyde Vineyard is viewed by many as a "grand cru" of the Carneros. The soils are ancient creek beds, providing excellent drainage to the red clay loam and a scattering of rocks. A Massal selection (field selection) vineyard, planted with carefully chosen cuttings from great, old vines, we can rely upon it to produce small clusters and berries with exceptional intensity and complexity of fruit flavor.

Appellation: Napa Valley
Grape Sourcing: 100% Carneros

• W I N E M A K I N G •

The grapes were hand-harvested into small bins at daybreak and gently pressed as whole clusters to retain maximum fruit flavor and delicacy. The juice was transferred to Burgundian-style barrels (68% new French oak) for fermentation. A slow, cool native-yeast fermentation ensured seamless integration of fruit and oak. Partial malolactic fermentation in barrels increased complexity and enriched the mouthfeel; while stirring to resuspend the lees added creaminess and texture. After about eight months, when the wine reached the optimum balance of fruit and oak flavors, it was blended and transferred to neutral barrels with the yeast lees to continue aging for another seven months. The wine was bottled in January of 2012.

CASES PRODUCED: 704