



**ROBERT MONDAVI
WINERY**

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UNOAKED CHARDONNAY

N A P A V A L L E Y

For this unoaked Chardonnay we selected vineyards that produce intense, full-flavored Chardonnay grapes that show finesse and complexity without oak influence.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:
100% Chardonnay

Flavor descriptors:
Apple blossom and honey make a first impression in the aroma while floral and apricot flavors combine with crème fraiche to create a mouthfeel of unexpected weight and creaminess. A crisp finish refreshes and invites another sip.

Wine analysis:
Total acid: 5.74 g /L
Final pH: 3.23
Residual sugar: 0.57 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

The 2010 growing season was one of the coolest in recent memory. This cool weather delayed the beginning of harvest until the very end of August allowing the grapes to achieve full flavor development. A two day heat spike in late August threatened grapes with sunburn but careful picking avoided the affected fruit. Rainfall in 2010 returned to average after several dry years but Napa Valley's typical dry summer kept mildew until control. As always, canopy management was crucial in protecting grapes from heat while allowing sufficient sunlight for perfect ripening.

• V I N E Y A R D S •

We sourced the grapes for this Chardonnay from two vineyards in the cooler southern part of the Napa Valley. One vineyard is located in Carneros, the other just east of the town of Napa. Both vineyards were chosen for excellent Chardonnay quality although the grapes have a very different character than our Chardonnay Reserve. We felt this fruit would best shine in the unoaked style.

Appellation: Napa Valley

Grape Sourcing: 100% Napa Valley AVA with 96% Los Carneros AVA

• W I N E M A K I N G •

This Chardonnay is unoaked to express 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. *Battonage* (suspension of lees) during *sur lie* aging imparted complexity and creaminess. The wine was bottled July, 2011.

CASES PRODUCED: 1,224

SUGGESTED RETAIL PRICE: \$32.00