



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 1

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:
Chardonnay

Flavor descriptors:
The rich, vibrant essence of Chardonnay: Bright, enticing fruity aromas - juicy Honeycrisp apple, citrus-laced Asian pear, ripe melon and fresh quince - are intermingled with vanilla-scented crème brûlée, subtle minerality, and traces of warm hazelnut and clove. These elements segue seamlessly to the palate, offering a lush, creamy mouth feel impeccably balanced by crisp, mouthwatering acidity.

Wine analysis:
Total acid: 6.5g/L
Final pH: 3.47
Residual sugar: 1.39 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

Continuing a decade-long trend of cool growing seasons and late harvests, the 2011 growing season brought tenacious morning fog, unseasonably cool weather and rainfall at flowering time. The good news is that the cool conditions gave the grapes a generous amount of hangtime, which translates to optimum flavor maturity at relatively low brix (sugar). In one of the latest vintages on record, we began our Chardonnay harvest approximately two weeks later than normal, on September 22nd. Dry, mild conditions prevailed as we continued the harvest, wrapping it up October 13th, just ahead of a rainstorm. It was noted that yields were low, but the fruit showed superb flavor development and impeccable sugar to acid balance.

• V I N E Y A R D S •

This classic Napa Valley blend brings together the best AVAs of the region for Chardonnay. The blend is dominated by fruit from the cooler regions in the southern end of the valley, where bay fog and breezes allow the grapes to ripen at a gradual, flavor-building pace while retaining refreshing, natural acidity. A small amount of fruit from our Wappo Hill vineyard, in the Stag's Leap District, adds just the right touch of opulence to the blend.

Appellation: Napa Valley

Grape Sourcing: 56% Carneros (Napa Valley), 24% Napa Valley, 14% Stag's Leap District and 6% Russian River Valley

• 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 vibrant, fruity flavors. 75% 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 and added complexity. Each lot was aged on the yeast lees (*sûr lie*) and was hand-stirred regularly (*bâtonnage*) throughout ten months of aging, for seamless integration of flavors and a rich, creamy finish. The wine was bottled in November of 2012.