



ROBERT MONDAVI  
WINERY

NAPA VALLEY

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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:*

Remarkable richness and complexity, impeccably balanced by bright clarity of fruit and refreshing acidity. Unmistakably true to the variety, the fruity elements - fresh Bosc pear, vibrant quince and traces of lemon curd - are interwoven with warm, toasty oak and toasted hazelnut, verbena and undertones of crushed chalk. The creamy, luxurious mouth feel offers a vital sense of lift that leads to an extravagantly long, resonant finish.

*Wine analysis:*

Total acid: 6.3g/L  
Final pH: 3.39  
Residual sugar: 1.16 g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

One of the latest vintages on record, the 2011 growing season brought tenacious morning fog, unseasonably cool weather and crop-trimming 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. We began our Chardonnay harvest over two weeks later than normal, on October first. Mild conditions prevailed as we continued the harvest wrapping it up October 12<sup>th</sup>, just ahead of a rainstorm. It was noted that yields were low, but the fruit showed superb flavor development and optimum sugar to acid balance.

• V I N E Y A R D S •

With its cooling marine influence the Carneros region, at the southern end of the valley, is the acknowledged home of the valley's finest Chardonnay. Over 70% of the grapes for the 2011 vintage were sourced from the renowned Hyde Vineyard. Planted to heritage selections, Hyde Vineyard brings classic fresh apple, pear and spice notes to the blend. Other key sites within the Carneros District provided us with excellent blending material, each bringing even greater complexity to the wine.

*Grape Sourcing: 100% Carneros, Napa Valley*

• W I N E M A K I N G •

We hand-harvested the grapes into one half ton bins at daybreak and gently pressed them as whole clusters to retain fruity flavors and delicacy. Slow, cool native-yeast fermentation in Burgundian-style barrels (58% new French oak) added layers of complexity, ensured seamless integration of fruit and oak and enhanced the mouth feel. As the new wine underwent malolactic fermentation, we began stirring each barrel twice a week, re-suspending the yeast lees, to gradually build in greater creaminess and further enrich the texture. When the wine reached optimal balance of fruit and oak flavors, it was blended and transferred to neutral barrels, with the lees, to continue aging for a total of ten months

CASES PRODUCED: 1,266