



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 2

CHARDONNAY

N A P A V A L L E Y

For the Napa Valley Chardonnay, it is the unified 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:
100% Chardonnay

Flavor descriptors:
Ripe pear, fresh peach and autumn quince mingle with warm hazelnut and toasted almond in this classic Chardonnay. The balance of fruit, oak, texture and varietal character concludes with a long, clean, lingering finish.

Wine analysis:
Total acid: 6.9g/L
Final pH: 3.51
Residual sugar: 0.72 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

After two unusually cool, wet vintages, the 2012 growing season was a delightful return to the weather pattern that has made Napa Valley famous - a season made up of warm days, cool nights and no ill-timed rain - virtually stress free conditions for the vines and the growers. The mild conditions and lack of rainfall during the growing season allowed the generous crop to mature slowly and evenly. This harvest was almost two weeks earlier than 2011 and grapes for this Chardonnay were picked between September 2 and September 24.

• 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: 95% Napa Valley including 50% Carneros (Napa Valley), 19% East Napa, 14% Oak Knoll and 11% Stag's Leap District and 5% Russian River Valley (Sonoma)

• 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. Over two-thirds 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 nine months of aging, for seamless integration of flavors and a rich, creamy finish. The wine was bottled in October of 2013.