



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:*  
Equally intriguing in our 2012 Reserve Chardonnay are the golden pear and cantaloupe fruits, the fresh lemon citrus, and the toasty hazelnut nuances which blend with a touch of clove and cardamom spice. The beautifully integrated flavors unravel silkily on the palate while remaining wonderfully refreshing. This wine's intriguing complexity continues through a long, lingering finish.

*Wine analysis:*  
Total acid: 6.3g/L  
Final pH: 3.30  
Residual sugar: 1.30 g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

The 2012 vintage is a classic for Napa Valley and excellent one for white wines. Following two cooler and wetter growing seasons, Vineyard Manager, Matt Ashby, calls 2012 a "walk in the park." A dry winter led to well-timed rain in March to saturate the soils and help fill the reservoirs. Warm days and cool nights endured through the growing season creating the perfect recipe for long, flavor-building hang time and optimal sugar to acid balance. Our Reserve Chardonnay harvest began on September 21<sup>st</sup> and finished on October 20<sup>th</sup>, bringing in good yields of vibrant, healthy fruit.

• V I N E Y A R D S •

With its cooling marine influences, the southern Carneros region is home to some of Napa Valley's finest Chardonnays. For the 2012 Reserve, we hand selected fruit from the appellation's renowned Hyde and Madonna ranches. The region's climate, combined with clay loam soils, provides ideal conditions for the development of deeply flavored Chardonnay.

*Grape Sourcing: 100% Carneros, Napa Valley*

• W I N E M A K I N G •

We hand-harvested our selected Chardonnay grapes into one-half ton bins at daybreak and gently pressed them as whole clusters to retain fruity flavors and delicacy. A slow, cool native-yeast fermentation took place in mostly (95%) Burgundian style barrels for fruit and oak integration, and enhanced mouth feel. Seventy percent of the barrels were new French oak, adding layers of complexity. 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 influence, it was blended and transferred to neutral barrels with the lees to continue aging for a total of eleven months.

CASES PRODUCED: 1,687