



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 3

CHARDONNAY

NAPA VALLEY

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:
Chardonnay

Flavor descriptors:

Ripe Asian pear, autumn quince and white melon fruit mingle beautifully with toasty hazelnuts and a hint of ginger spice in this classic Napa Valley Chardonnay. The tantalizing flavors ride silkily along a rich wave of texture into a long, lingering finish.

Wine analysis:

Total acid: 5.6g/L
Final pH: 3.31
Residual sugar: 0.63 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

Vintage 2013 brought consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest. The grapes were harvested between August 19th and September 24th.

• 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: 96% Napa Valley including 43% Carneros (Napa Valley), 18% Stag's Leap District and 12% Oak Knoll District

• 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. Seventy percent (70%) of the juice was fermented in French oak barrels (12% 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 barrel 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 2014.

CASES PRODUCED: 64,188