



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:

A wine showcasing both the finesse and richness of Napa Valley's top Chardonnays, our 2013 Reserve provides toasted brioche, roasted pears, and a core of Gravenstein apple fruit with lemon curd and spice on a richly textured palate with balancing, refreshing acidity and a luxuriously long finish.

Wine analysis:

Total acid: 5.9 g/L
Final pH: 3.24
Residual sugar: 1.13 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

Another record harvest, 2013 saw 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.

• 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 2013 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% Napa 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 100% Burgundian style barrels for fruit and oak integration, and enhanced mouth feel. One hundred percent of the barrels were French oak, sixty-one percent new, 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 thirteen months.

CASES PRODUCED: 1,707