



ROBERT MONDAVI
WINERY

NAPA VALLEY

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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:
100% Chardonnay

Flavor descriptors:
Tantalizing ripe Asian pear, red apple fruit and crème brûlée mingle beautifully with toasted almonds and hazelnuts, a touch of lemon rind, and ginger spice, which all flow seamlessly across the palate in this classic Napa Valley Chardonnay.

Wine analysis:
Total acid: 6.0 g/L
Final pH: 3.42
Residual sugar: 0.61 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24th Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. The grapes were harvested between August 22nd and September 24th.

• V I N E Y A R D S •

This classic Chardonnay brings together the best Napa Valley appellations for Chardonnay while adding a touch of fruit from other renowned regions. Two cooler Napa Valley areas dominate the blend, including the breezy, bay-influenced Carneros region and morning-fogged Oak Knoll District. These areas 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, while complexity builds from other top Chardonnay sites.

Appellation: Napa Valley

• 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. Eighty-five percent (85%) of the juice was fermented in French oak barrels (34% 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 September of 2015.

CASES PRODUCED: 60,226