



ROBERT MONDAVI
WINERY
—
NAPA VALLEY

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UNOAKED CHARDONNAY

N A P A V A L L E Y

For our un-oaked Chardonnay we selected vineyards that produce intense, full-flavored Chardonnay grapes that show finesse and complexity without oak influence.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:
94% Chardonnay
6% Sauvignon blanc

Flavor descriptors:
Our non-oaked style of this popular variety celebrates the expressive fruit character of Chardonnay nurtured from specially selected vineyards of the Napa Valley. Fragrantly ripe Asian pear, fresh and baked red apple fruit and a hint of Persian walnut flow across a rich, creamy palate created by battonage (lees stirring).

Wine analysis:
Total acid: 5.3g /L
Final pH: 3.31
Residual sugar: 0.22 g/L
Alcohol: 14.5% 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. The grapes were harvested between September 4th and September 16th.

• V I N E Y A R D S •

We sourced the majority of our Chardonnay grapes from vineyards in the cooler Carneros region of the Napa Valley. These and the other vineyard sources were chosen for their intense, full-flavored Chardonnay grapes, fruit that we knew would shine in the non-oaked style.

Appellation: Napa Valley AVA

Grape Sourcing: 100% Napa Valley: 61% Los Carneros; 6% To Kalon (Oakville); 3% Oak Knoll; 1% Stags Leap District

• W I N E M A K I N G •

This Chardonnay is non-oaked to express the pure fruit flavors of Chardonnay and the *terroir* and personality of the vineyards from which it originates. The grapes were hand harvested in the cool of the morning and gently pressed whole-cluster, minimizing skin contact to retain freshness and vibrancy. All of the juice was fermented in 100% stainless steel and a portion was then allowed to undergo malolactic fermentation for additional texture and character. *Battonage* (stirring of the lees) during *sur lie* aging imparted further complexity and creaminess. The wine was bottled April, 2014.

CASES PRODUCED: 1,215