



VARIETAL COMPOSITION

96% Chardonnay, 2% Thompson Seedless, 1% White Riesling, 1% Gewürztraminer

APPELLATION

89% Monterey County, 7% San Benito County, 2% Santa Clara County, 2% Valley South

OAK AGING: 10 months

TA: 7.4g/L

pH: 3.43

ALCOHOL: 13.5%



ROBERT MONDAVI PRIVATE SELECTION.

CHARDONNAY | CENTRAL COAST, 2011

In 2011, our Central Coast Chardonnay grapes enjoyed an extended period maturing on the vine, which produced fruit with impressively concentrated flavors. The natural roundness of our Chardonnay was enhanced by partial barrel and malolactic fermentation, coupled with extended aging on the yeast lees, resulting in a luscious, complex wine. The nose reveals lemon blossom, green apple, and peach aromas with smoky oak nuances along with enticing vanilla spice and smoky oak flavors. The creamy, mouthfilling palate creates a lush impression and is balanced by a rich, lingering finish. Enjoy this delicious wine with rich seafood, poultry and pork dishes, white-sauce pastas—like Fettuccine Alfredo, or flavorful, soft-ripening cheeses.

2011 HARVEST

The 2011 growing season was on par with 2010 as the coolest growing season on record. It was also one of great variety on the Central Coast, with a wide array of conditions and temperatures. A strong frost occurred in early April and summer proved to be extremely cool and windy with very few heat spikes—all of which contributed to a smaller crop size than in previous harvests. The fluctuating temperatures led to a long growing season that, combined with the cooling breezes on the Central Coast, resulted in fruit with ripe flavors.

VITICULTURE

All of the grapes for our 2011 Chardonnay came from vineyards in the Central Coast American Viticulture Area (AVA), with 89% from Monterey County. The cool, dry growing season in this acclaimed region ensures that Chardonnay grapes ripen slowly and evenly, developing luscious fruit flavors that are balanced by crisp acidity and refreshing minerality.

WINEMAKING

We pressed the grapes as whole clusters to fully capture the purity and freshness of the juice, 30% of which we barrel-fermented and aged for 10 months in French/American oak to enhance texture and complexity. The balance was tank-fermented to accentuate the wine's fruitiness. Thirty percent of the blend also underwent malolactic fermentation to foster a rich, creamy mouthfeel, while 100% aged on the yeast lees for 10 months, with periodic stirring, to promote even greater richness.

PURE. TRUE. *Central Coast*