



VARIETAL COMPOSITION

98% Chardonnay, 1.5% Pinot Blanc,
0.5% Muscat Canelli

APELLATION

86% Monterey County,
14% Santa Barbara County

OAK AGING: 7 months

TA: 7.1g/100ml

pH: 3.36

ALCOHOL: 13.5%

ROBERT MONDAVI

PRIVATE SELECTION™

Chardonnay

CALIFORNIA 2007

In 2007, a dry and cool growing season helped our Central Coast Chardonnay grapes enjoy an extended period maturing on the vine, resulting in fruit with impressively concentrated flavors. The natural richness 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 ripe apple, melon, citrus, and tropical fruit aromas enriched by creamy malolactic tones, spicy French oak nuances, and enticing baked bread scents. On the mouthfilling, creamy palate, rich tropical fruit flavors buttressed by toasty oak tones create a lush impression, which is balanced by a long, crisp finish imbued with the refreshing minerality typical of Central Coast Chardonnay. Enjoy this delicious wine with rich seafood, poultry, and pork dishes, white-sauce pastas like fettuccine Alfredo, and flavorful, soft-ripening cheeses.

2007 HARVEST

The 2007 growing season was another cool and dry one on California's Central Coast. Flowering was slightly on the early side, which would indicate a lighter crop level. The summer alternated between cool and cold temperatures, resulting in clusters smaller than usual across all varieties and crop levels slightly lower than previous years. Concentration of flavors and color was very good however, resulting in our Chardonnay showing great depth and richness.

VITICULTURE

100% of the grapes for our 2007 Chardonnay came from vineyards in the Central Coast American Viticulture Area (AVA), with 86% from Monterey County and 14% from Santa Barbara County. The cool, dry growing season in these acclaimed, cool-climate regions ensures that Chardonnay grapes ripen slowly and evenly, developing luscious fruit flavors balanced by crisp acidity and a refreshing minerality. In 2007, different picking techniques were used in the Monterey vineyards, resulting in a wine of greater depth.

WINEMAKING

We pressed the grapes as whole clusters to fully capture the purity and freshness of the juice, 45% of which we barrel-fermented and aged in French oak, 15% new, for seven months to enhance texture and complexity. The balance was tank-fermented to accentuate the wine's fruitiness. One-quarter of the blend underwent malolactic fermentation to foster a rich, creamy mouthfeel, while 100% aged on the yeast lees for seven months, with periodic stirring, to promote even greater richness.