ISABEL MONDAVI

2011 ISABEL MONDAVI
Carneros Chardonnay

VINTAGE

2011 was another challenging vintage for most of Northern California, including Carneros, located in the southernmost part of Sonoma County. Spring and early summer were wet and cool, delaying budbreak and impeding flowering. These relatively cool temperatures were then followed by cooler than normal heat in throughout summer required close vineyard management to allow proper sunlight, warmth and air circulation around the grapes. Despite the challenges from Mother Nature, however, the excellent quality of our chardonnay grapes was maintained with vigilant vineyard practices and careful sorting at the winery resulting in balanced fruit, with great acidity and rich flavors.

WINEMAKING

After harvest, we gently whole-cluster press our chardonnay grapes and put the free run juice in French oak barrels to undergo 100% barrel fermentation. Here we depart from convention by performing a simultaneous primary and malolactic fermentation. The simultaneous fermentation helps preserve the delicate floral aromatics of Chardonnay while weaving beautiful fruit and creamy texture into a perfect marriage of richly layered flavors in the finished wine. Post fermentation, the wine spends nine months sur-lie aging in barrel with lees stirring once a month for added texture.

100% Chardonnay ~ Night Harvest ~ 100% Barrel Fermentation

Simultaneous Primary & Malolactic Fermentation

Alcohol: 13.6% ~ TA 6.22 g/L ~ pH 3.48

TASTING NOTES

The wine displays a light golden hue in the glass with delicate aromas of pear, apple, vanilla, and honey. In the mouth, the wine is medium bodied and nicely balanced, with acidity and a toasty mid-palate in harmony with fresh fruit flavors. The wine finishes gracefully and invites you back for more.

ISABEL MONDAVI WINES

Isabel Mondavi wines are made by Isabel's son, fourth generation winemaker, Rob Mondavi Jr. With Isabel's favorite varietals and wine styles in mind, Rob crafts elegant wines with a refined, lower alcohol, food-friendly approach.