



## 2012 ISABEL MONDAVI Carneros Chardonnay

### *VINTAGE*

2012 was a stand-out vintage in Carneros. Spring was mild with bud break, flowering and fruit set all taking place without issue. Summer and fall brought warm temperatures, but no heat waves, and the cool Carneros evenings allowed the fruit to enjoy a long, slow ripening. Our Chardonnay was harvested at night starting on October 4th and finishing on October 6th.

### *WINEMAKING*

After our night 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 fermentations help preserve the delicate floral aromatics by reducing oxygen exposure, producing a fresher and cleaner expression of Chardonnay. 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: 13.8% ~ TA 5.98 g/L ~ pH 3.51

### *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 at the Michael Mondavi Family Estate in the Carneros region of Napa Valley. What started as a “just few cases of rosé for mom,” turned into an exciting new venture thanks to the food friendly wine style and attractive labels. A true family affair, the packaging and brand vision is directed by Isabel’s daughter, Dina, winemaking is directed by Isabel’s son, Rob Mondavi Jr., and Isabel’s husband and wine industry veteran, Michael Mondavi, is the brand’s biggest cheerleader and fan.