

# ISABEL MONDAVI

## 2013 CARNEROS CHARDONNAY

### ISABEL MONDAVI WINES

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 of Isabel Mondavi Wines. 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.

### VINTAGE NOTES

A warm, dry spring in 2013 brought early bud break, helped with canopy vigor and berry size, and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June to early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and throughout ripening.

### WINEMAKING

After our night harvest, we gently whole-cluster pressed our Chardonnay grapes and put the free run juice in French oak barrels to undergo 100% barrel fermentation. Here we always depart from convention in making this wine 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% Barrel-Fermented Chardonnay*

*6.5 g/l total acidity; 3.57 pH; 13.9% alc. by vol.*

### 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.

