



ROBERT MONDAVI PRIVATE SELECTION

CHARDONNAY :: CALIFORNIA 2019

Our 2019 Chardonnay is golden straw in color and opens with aromas of key lime pie, honeysuckle, pineapple, crème brûlée, and vanilla bean. Rich and creamy flavors of baked apples, poached pears, pineapple, lime, baking spices, and toasty oak with a balanced acidity and finish. Enjoy our Chardonnay with roasted turkey and rosemary stuffing, chicken cordon bleu, stuffed Dover sole, and fettucine Alfredo.

2019 HARVEST

The 2019 vintage had a moderate growing season throughout spring and summer. Cooler temperatures meant harvest started later than normal, in the first week of September. Harvest maintained a consistent steady pace, and the near-perfect temperatures and dry conditions allowed the grapes to fully ripen and mature slowly. The resulting wines show balanced flavors and excellent aromatics.

VITICULTURE

The fruit for our 2019 Chardonnay was sourced from vineyards where warm days and cool nights provided ideal ripening conditions for grapes to develop bright, ripe fruit flavors and crisp acidity. The grapes were harvested at night and in the early morning to preserve ideal acidity and sugar levels. Harvest ran from September through October 2019.

WINEMAKING

After night and early morning harvesting, we whole cluster pressed the grapes then cold fermented the juice in stainless steel to fully capture its fresh flavors. A portion of the blend also underwent malolactic fermentation to foster a rich, creamy mouthfeel. Seventy percent of the wine was aged for eight months with French oak.



VARIETAL COMPOSITION

97% Chardonnay, 3% Viognier

APPELLATION

California

OAK AGING

8 months with French oak

TA: 5.3g/L

RS: 4.0g/L

pH: 3.45

ALCOHOL: 13.5%