



WINEMAKER: Jason Dodge

VARIETAL COMPOSITION
100% Chardonnay

APPELLATION
Monterey County

OAK AGING: 9 months, with a portion aged in new and used American oak bourbon barrels

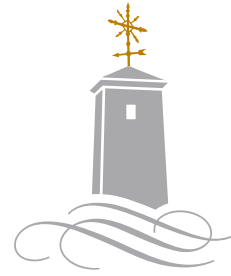
TA: 6.8g/L

RS: 5.0g/L

pH: 3.5

ALCOHOL: 14.5%

SRP: \$13.99



ROBERT MONDAVI PRIVATE SELECTION

BOURBON BARREL-AGED CHARDONNAY MONTEREY COUNTY 2015

This Chardonnay is the first and only Chardonnay that blends the craftsmanship of California winemaking with the Southern tradition of Bourbon Whiskey aging, resulting in an incredibly bold sensory expression. Rich, golden in color, it opens with intense aromas of ripe pineapple and toasted coconut with hints of toasted marshmallow and vanilla bean custard. Flavors of grilled pineapple, lemon custard, graham cracker, toffee, and vanilla bean follow with baking spices and toasty oak. Rich, creamy, and concentrated with balanced acidity and a lingering finish. This wine is perfect on its own or with grilled halibut and lemon-caper butter, roasted pork tenderloin, garden salad with gorgonzola and toasted pecans, shrimp scampi, and bacon-wrapped dates.

2015 HARVEST

A cool spring followed a mild winter, contributing to small, intensely flavorful grape clusters. Summer progressed with nearly ideal conditions and harvest was smooth, without any major frost events or heat spikes. Across the board, the fruit showed a great balance of acidity and sugar, and optimal color and flavor development. The resulting wines have superb color and show great depth, complexity, varietal intensity, and balance.

VITICULTURE

The grapes for our 2015 Bourbon Barrel-Aged Chardonnay were sourced from Monterey County in California's Central Coast growing region. Monterey County enjoys a long, relatively cool growing season with warm days and cool nights that provide ideal ripening conditions for grapes to develop complex flavors and deep, concentrated color. The grapes were harvested at night and in the early morning to preserve ideal acidity and sugar levels. Harvest ran from September through October 2015.

WINEMAKING

We start our unique process with Chardonnay grapes carefully picked at the peak of ripeness from Monterey County vineyards. The wine is then aged and blended to deliver exceptional fruit flavors and complexity. Next, a portion of the blend is selected to be aged for an additional two months in a combination of new and used Bourbon Whiskey barrels. Our new barrels give the wine a deep, rich, toasty flavor. The used barrels, from a world-renowned Kentucky distillery, add vanilla aromas and baking spice notes.