



VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Monterey County

OAK AGING

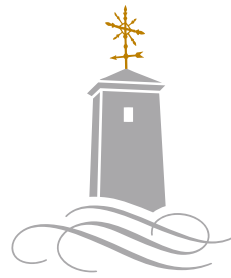
9 months, with a portion aged in new and used American oak bourbon barrels

TA: 5.3g/L

RS: 4.8g/L

PH: 3.48

ALCOHOL: 14.5%



ROBERT MONDAVI

PRIVATE SELECTION

BOURBON BARREL-AGED CHARDONNAY MONTEREY COUNTY 2016

Our 2016 Chardonnay is rich, creamy, and concentrated with a balanced acidity and lingering finish. The wine offers flavors of grilled pineapple, lemon custard, graham cracker, toffee, and vanilla bean with baking spices and toasty oak. Perfect alone or enjoy with grilled halibut and lemon-caper butter, roasted pork tenderloin, garden salad with gorgonzola and toasted pecans, shrimp scampi, and bacon-wrapped dates.

2016 HARVEST

The 2016 growing season started with some welcome winter rains, a fairly early budbreak followed by warm spring temperatures and a mild summer. The grapes ripened steadily and uniformly and produced fruit with great concentration, sugar acid balance, and flavors.

VITICULTURE

The fruit for our Chardonnay was sourced from California Coastal vineyards that enjoy a long, moderate growing season. These conditions produce grapes with 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 2016.

WINEMAKING

We pressed the grapes as whole clusters, then cold fermented the juice in stainless steel to fully capture its fresh flavors. One-hundred percent of the wine was aged for nine months with American Oak Bourbon Barrels.