



VARIETAL COMPOSITION

100% White Riesling

APPELLATION

93% Monterey County,
7% San Benito County

OAK AGING: none

TA: 7.2g/L

RS: 16g/L

pH: 3.37

ALCOHOL: 12.5%

SRP: \$11



ROBERT MONDAVI PRIVATE SELECTION™

RIESLING : CENTRAL COAST 2012

Our 2012 Riesling was produced exclusively from grapes grown in California's Central Coast American Viticultural Area, a region renowned for its cool climate. An especially rich, robust rendition of the noble Riesling varietal, it exudes fresh honeysuckle, green apple, citrus blossom, and orange aromas with mouthfilling honey, pear, apple, and lemon peel flavors. Pair this full-bodied Riesling with rich seafood and poultry dishes, baked ham, pork chops, grilled sausages, smoked meats, and spicy Pacific Rim cuisines. It's also delicious on its own or with fresh fruit and cheese.

2012 HARVEST

Mother Nature smiled upon the 2012 growing season, with low rainfall and a return to more normal summertime temperatures versus 2010 and 2011. While the crop was on the heavier side, several heat waves during July and August really helped propel the vines along to achieve excellent ripeness. Harvest began in early September, yielding fruit that helped us craft very structural, concentrated wines with well-balanced chemistries and fruit-forward flavors.

VITICULTURE

The cool Monterey County sites from which we source our Riesling grapes are at the northern end of the Salinas Valley, not far from the Pacific Ocean. In this cool, marine-influenced region, with its distinctive sandy and clay loam soils, winds sweep through the vineyards during the afternoon hours and ocean fog blankets the vines at night. These conditions ensure that our Riesling grapes mature at a slow, even pace, retaining excellent acidity while developing ripe, fully developed varietal flavors.

WINEMAKING

To capture the floral characteristics of our Riesling, we harvest the grapes in the cool night and early morning hours, then immediately press the whole clusters to fully capture their fresh, pure juice. After cold-setting the juice for 48 hours, we inoculate it with four different cultured yeast strains—two imparting pronounced floral aromas, one enhancing the wine's texture, and one ideal for slow fermentations at cold temperatures (48°–50°F). To accentuate the wine's fruitiness, we arrest the fermentation before all the sugar has converted to alcohol, cold-settle the wine in tank, then bottle it at its freshest and most vibrant. Our Riesling does not undergo malolactic fermentation, nor does it spend any time in oak.

PURE. TRUE. *Central Coast*