



VARIETAL COMPOSITION

96% Chardonnay, 3% White Riesling,
1% Gewürztraminer

APPELLATION

88% Monterey County, 10% San Benito
County, 1% Paso Robles, 1% Santa
Barbara County

OAK AGING: 10 months

TA: 7.8g/L

RS: 3g/L

pH: 3.38

ALCOHOL: 13.5%

SRP: \$11



ROBERT MONDAVI PRIVATE SELECTION™

CHARDONNAY : CENTRAL COAST 2012

In 2012, Our Central Coast Chardonnay grapes enjoyed an extended period maturing on the vine, which produced fruit with impressively concentrated flavors. The natural roundness of our Chardonnay was enhanced by partial barrel and malolactic fermentation coupled with extended aging on the yeast lees, resulting in a luscious, complex wine. The nose reveals lemon, green apple, nectarine, and peach aromas with smoky oak nuances along with enticing vanilla, crème brûlée, brown sugar, and butter flavors. The creamy, mouthfilling palate creates a lush impression and is balanced by a rich, lingering finish. Enjoy this delicious wine with rich seafood, poultry and pork dishes, white-sauce pastas—like fettuccine Alfredo, or flavorful, soft-ripening cheeses.

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

100% of the grapes for our 2012 Chardonnay came from vineyards in the Central Coast American Viticulture Area (AVA), with 88% from Monterey County. The cool, dry growing season in this acclaimed region ensures that Chardonnay grapes ripen slowly and evenly, developing luscious fruit flavors that are balanced by crisp acidity and refreshing minerality.

WINEMAKING

We pressed the grapes as whole clusters to fully capture the purity and freshness of the juice, 30% of which we barrel-fermented and aged for 10 months in French/American oak to enhance texture and complexity. The balance was tank-fermented to accentuate the wine's fruitiness. Thirty percent of the blend also underwent malolactic fermentation to foster a rich, creamy mouthfeel, while 100% aged on the yeast lees for 10 months, with periodic stirring, to promote even greater richness.

PURE. TRUE. *Central Coast*