

2009 Isabel Mondavi Chardonnay



DESCRIPTION

Light gold in color, our Chardonnay displays just a hint of oak so as to not overwhelm the fruit. The Carneros Sonoma AVA, the southernmost part of Sonoma, is invariably cool and windswept a good part of each day, thanks to strong breezes from San Pablo Bay. Carneros enjoys a long, moderate growing season that allows the grapes to mature slowly and evenly, giving balanced fruit, rich in color, flavor and acidity.

VINTAGE

2009 provided us with abundant spring rains, which alleviated winter drought worries. A relatively temperate growing season produced excellent fruit quality. Harvest took place in mid-September with the grapes picked at night to keep the fruit cool and preserve freshness.

WINEMAKING

After harvest, we gently whole-cluster press our chardonnay grapes and put the free run juice in French oak barrels (30% new) to undergo 100% barrel fermentation. Here we depart from convention by performing a simultaneous primary and malolactic fermentation. The simultaneous fermentation helps preserve the delicate aromatics of Chardonnay and adds a layer of complexity to the finished wine. Post fermentation, the wine spends nine months sur-lie aging in barrel with lees stirring once a month for added texture.

TASTING NOTES

The wine shows a light golden hue in the glass with delicate aromas of pear, vanilla, and honey. In the mouth, the wine is medium bodied and nicely balanced, as the acidity and a toasty mid-palate are in harmony with fresh fruit flavors. The wine finishes gracefully and invites you back for more.

SERVING SUGGESTIONS

The Isabel Mondavi Chardonnay is an ideal complement to a variety of dishes thanks to its lively acidity, layered fruit, and impeccable balance. Pair with white meats, baked fish, and cheeses made from cow or goat milk.

ABOUT US

The Isabel Mondavi wines are made by Isabel's son, 4th generation winemaker, Rob Mondavi Jr. Crafted in a refined, lower alcohol style, the wines from Isabel Mondavi are intended to complement rather than compete with the meal.

100% Chardonnay ~ *Night Harvest* ~ *100% Barrel Fermentation*
Simultaneous Primary & Malolactic Fermentation ~ *Sonoma Carneros* ~ *13.8% Alcohol*