

ISABEL MONDAVI

2013 Estate Pinot Noir

ISABEL MONDAVI WINES

What started as a “just few cases of rosé for mom,” turned into an exciting new venture thanks to the food-friendly wine style and attractive labels of Isabel Mondavi Wines. A true family affair, the packaging and brand vision is directed by Isabel’s daughter, Dina; winemaking is directed by Isabel’s son, Rob Mondavi Jr.; and Isabel’s husband and wine industry veteran, Michael Mondavi, is the brand’s biggest cheerleader and fan.

VINTAGE NOTES

A warm, dry spring in 2013 brought early bud break, helped with canopy vigor and berry size, and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June to early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and throughout ripening.

WINEMAKING

The Gallery Vineyard is 7 acres of Pinot Noir, of which 3ac is Swan Clone and 4ac is Dijon Clone. Our Dijon clone vines (86% of blend) were picked on September 28th and our Swan clone vines (14% of blend) were picked on October 3rd as the vines ripen at different rates. The picked fruit was carefully selected on a vibrating sorting table and then de-stemmed and crushed prior to a three day cold soak. Following fermentation in stainless steel tanks with native yeast, the fermented must is gently basket pressed for careful extraction of tannin and color. The wine was aged for 10 months in Boutes and Francois Freres French oak barrels (45% new).

100% Pinot Noir

5.8 g/l total acidity; 3.47 pH; 14.4% alc. by vol.

TASTING NOTES

An aromatic greeting whereby Rainer and black cherry share the stage with the profiles of fresh spring and wild flowers. The aromatics establish the theme and the flavor profiles of the wine ingratiate a firm yet sweet cherry backbone while a soft woody character counter balances the wine’s structure. The classic underlying picante nature of Carneros fruit whispers while flirty soft acidity harness the balances of the finish. The subtleties of the new French oak provide a glimpse of vanilla while the overall sentiments of the glass maintain the balance keeping the oak in check.

