



## 2017 ISABEL CHARDONNAY – *Napa Valley*

### ISABEL MONDAVI WINES

What started as a “*just a few cases for mom,*” Isabel Mondavi Wines turned into an exciting new venture thanks to the food-friendly wine style and attractive packaging. A true family affair, Isabel’s daughter, Dina, leads the packaging and blending, while Isabel’s son, winemaker Rob Mondavi Jr., manages the cellar. Isabel’s husband and wine industry veteran, Michael Mondavi, is the brand’s biggest cheerleader and fan.

### VINTAGE NOTES

The overall harvest yield in Napa Valley was slightly under the 10 year average yet quality continued to be above average. The typical seasonal heat spikes were relatively placid and were immediately followed by moderate cold snaps lasting only 2-3 days. The unusual cool recovery from the heat spikes speculatively helped the Chardonnay preserve the freshness and acidity naturally found within the grape. The growing season and resulting harvest were, on average, 2-3 weeks earlier than normal which was well-timed as the last half of October came with a bit of rain. Fortunately it was a non-issue because the Napa Valley 2017 harvest was completed. In short, 2017 was yet another great year within a decade already richly appointed with exceptional vintages.

### TASTING NOTES

Freshly cut green apples with accents of caramelized brown sugar and French vanilla define the aromatics. The mouthfeel of the wine is electric with beautiful acidity and a true clarity of the Chardonnay grape. Partial malolactic fermentation preserved the remarkable freshness of the grape and aging in small French oak barrels provided depth and balance with extended character. This wine demonstrates a unique balance of firm acidity; authentic fruit; and a wonderful texture from the oak.

BLEND: *100% Chardonnay*

ALCOHOL: 13.8%

CASES PRODUCED: 650

