



2018 ISABEL CHARDONNAY – *Napa Valley*

ISABEL MONDAVI WINES

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

VINTAGE NOTES

With an ideal growing season culminating into a long, slow-paced harvest, the 2018 vintage exhibited plump grape clusters providing for excellent quality and advantageous yields. This marks a change from the last several vintages which exhibited lower yields due to drought conditions. The 2018 growing season, for many, began in late February and was marked by showers in March and April, pushing the timing of bloom back to what is considered by some winemakers a more normal time. The rains also provided adequate moisture for good canopy growth well into the growing season and the mild Spring allowed for extended flowering which eventually led to uniform grape clusters. Temperatures remained steady and warm throughout the growing season, with no significant heat spikes, making for a cool and unhurried harvest which extended into late Autumn.

TASTING NOTES

Hints of fresh, red apple and ripe pineapple layered over nuances of lightly toasted brown sugar and vanilla bean imparted by the French oak barrels, allow for depth, balance, and character in our 2018 Chardonnay.

BLEND: 100% Chardonnay

ALCOHOL: 13.8%

CASES PRODUCED: 650

