

CHARDONNAY 2007

SANTA LUCIA HIGHLANDS

Robert Mondavi is widely known as the foremost pioneer of world-class wines from California's Napa Valley. In the early 1990s, Robert Mondavi also planted vineyards in select areas within California's diverse Central Coast. This exploration of one of California's most exciting wine regions has resulted in Solaire by Robert Mondavi.

GROWING REGION: SANTA LUCIA HIGHLANDS

The vineyards of Santa Lucia Highlands are planted on the southeast-facing terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley. At their elevated location, the vines receive full morning sunshine, followed by the cooling effect of maritime breezes from Monterey Bay. This climatic combination results in an especially long growing season, which allows the grapes to fully develop maximum varietal character. Cool weather-loving Chardonnay flourishes in our Bianchi Bench vineyard.

VINTAGE

The 2007 growing season was dry and cool along California's Central Coast. Lack of spring rainfall brought early flowering, which indicated a lighter crop. The summer weather alternated between cool and cold temperatures, with the typical amount of coastal fog. This resulted in smaller clusters with strong color development. Harvest started the last week of August and extended into November. The long growing season allowed for optimal fruit and tannin development in wines that are rich and full flavored, with excellent balance.

WINEMAKING

Solaire by Robert Mondavi Chardonnay grapes were selected at the peak of ripeness from our best vineyards within Santa Lucia Highlands, including Bianchi and Boekenoogen. 30% of the wine underwent malolactic fermentation, and 100% of the wine was barrel fermented for full, complex mouthfeel. The wine aged in a mixture of new and used French and American oak barrels from various esteemed coopers such as François Frères, Billion, Rousseau, Dargaud et Jaegle, Mercier, and Seguin Moreau.

TASTE PROFILE: *Luminous*

Solaire by Robert Mondavi expresses aromas of fresh tropical fruits and citrus. Aging for eight months in a blend of new and one-year-old oak adds aromas and flavors of vanilla cream and brown spice. The mouthfeel is rich, round, and plush.

TECHNICAL DATA

Varietal:	100% Chardonnay
Appellation:	Santa Lucia Highlands
Vineyard Sourcing:	Bianchi Ranch, Boekenoogen, Vigna Monte Nero
Alcohol Label:	13.5%

