



ROBERT MONDAVI
Twin Oaks

WINEMAKING

Todd Ziemann

APPELLATION

California

GRAPE
VARIETY

80% Chardonnay,
6% French Colombard,
5% Sauvignon Blanc,
5% Semillon,
2% Viognier,
2% Muscat,

PRODUCTION
SPECIFICATIONS

Alcohol by Volume
13.5%

Total Acidity
6.7 g/L

PH
3.48

Residual Sugar
3 g/L

California
Chardonnay

VINTAGE 2007

growing details

The 2007 vintage growing season was a mild mannered ripening and harvest period. The crop was lighter than last year, with small berries that provided a high skin-to-juice ration, giving the wine excellent colour, tannin levels and concentration of flavour. A combination of Central Coast and Lodi grown grapes were used in this 2006 Chardonnay.

maturation

A combination of stainless steel tank and French oak barrel was used in the maturation of this 2007 Chardonnay. This light oak influence is nicely integrated in the finished wine.

tasting notes

The 2007 Chardonnay has a perfect balance of lively fruit expression and creamy texture. The pallet exhibits rich white fig, apricot and peach flavors, coupled with hints of sweet vanilla spice. The wine's round, multi textured style makes it a versatile match for any occasion.

food pairings

With the perfect balance, peach flavors and lingering finish this Chardonnay is the perfect match to grilled shrimp salad, smoked salmon crepes, clam chowder or whatever fits your fancy.