

Charles Krug

PETER MONDAVI FAMILY

2011 Chardonnay - Carneros

150TH ANNIVERSARY
HARVEST

THE WINE

Tropical fruit, lime and hints of vanilla form an alluring bouquet in our Chardonnay that is enhanced by just the right amount of minerality. Juicy citrus and peach flavors pair with a refreshingly crisp acidity, making the creamy texture of this wine a real reward, especially with its long, bright finish.

THE VINTAGE

A late harvest was due to below average temperatures, late spring rains, a cool growing season and rain during the summer. The winter rainfall was a full 30% above normal, much of it late. A few brief heat spikes did little to make up for the late start.

We began harvest in early September when we characteristically begin in mid-August. Early rains followed while red fruit still hung on the vines. Hand thinning of the leaves and shoot positioning provided better sun exposure and maximum air flow that deterred the development of mold on these inherently resilient varieties with thicker skins.

Our yield was 30% lower than a normal crop but essentially identical to last year's. Brix was down over 6% from last year which could yield a drop in the final alcohol levels of almost 1%. It is exciting to achieve the flavors that we did this year with these lower sugars.

WINE FACTS

Varietal — 100% Chardonnay

Appellation — Carneros

Fermentation and Aging — 70% stainless steel fermented,
30% barrel fermented; seven months in French oak

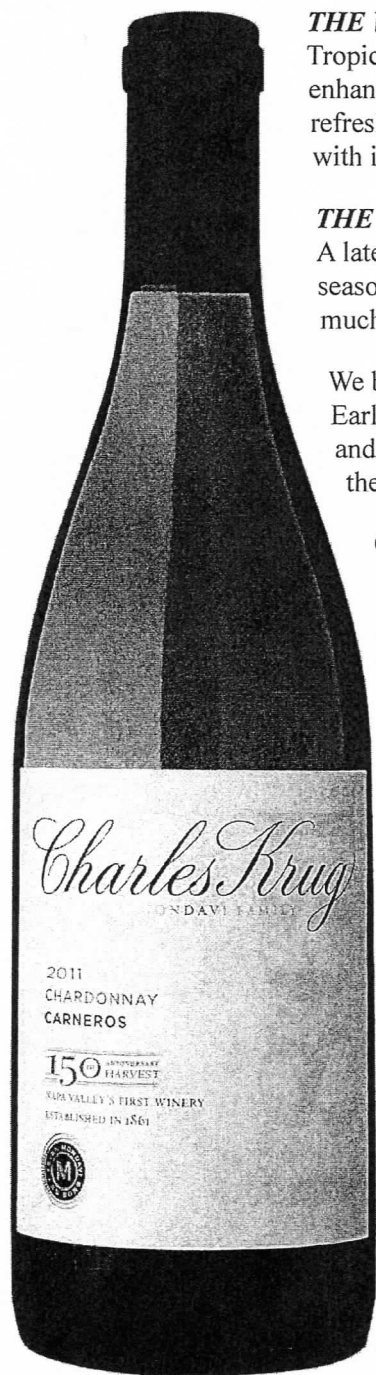
Bottled — June 2012

Alcohol — 14.2%

pH — 3.58

TA — 0.69 g/100ml

RS — 0.28 g/100ml



CHARLES KRUG WINERY
ESTABLISHED

1861

NAPA VALLEY'S FIRST WINERY

