

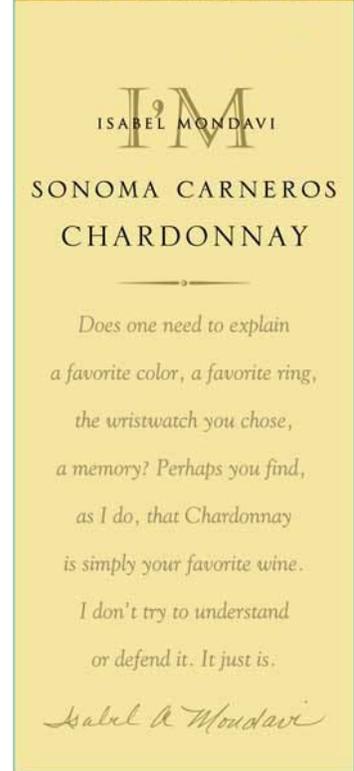
**ISABEL MONDAVI (I'M) WINES** Isabel Mondavi Wines is a wine brand focused on the families passion—producing true artisan wines, that complement, rather than compete with the meal.

Isabel Mondavi wines started the way a lot of boutique wineries do, with just a few cases made for friends and family. It wasn't long before they realized that there was a real interest from wine lovers for well made, food friendly wines, and decided to share these wines with the world.

**WINEMAKING** After harvest, we gently pressed the clusters and sent 80% of the juice straight to barrel for fermentation with the remaining 20% going to Stainless Steel. The wine was aged on the lees or yeast cells (Sur lie) and was stirred with the lees (bâttonage) to enhance texture. After the primary fermentation the wine went through a secondary fermentation (malolactic) to achieve roundness and creaminess on the palate.

**VINTAGE** The 2008 growing season was generally moderate and even, with only a few heat spikes in early summer, but they hit when the grapes were still hard and green, not having yet entered veraison, so quality wasn't affected. Harvest got off to an early start when warm weather arrived in mid-August, and white grapes like Chardonnay were ready for harvesting. Our 2008 I'M Chardonnay is from the beautiful rolling hills of southern Sonoma Carneros adding layers of textures and unforgettable aromatics to this unforgettable wine.

**I'M CHARDONNAY** The Bordeaux bottle shape is the first indication that this elegant wine is not your typical Chardonnay. Light gold in color, the wine is kissed with just a hint of oak so as to not overwhelm the fruit. The Carneros Sonoma AVA, the southernmost part of Sonoma, is invariably cool and windswept a good part of each day, thanks to strong breezes from San Pablo Bay. Carneros enjoys a long, moderate growing season that allows the grapes to mature slowly and evenly, giving balanced fruit, rich in color, flavor and acidity.



2008 Vintage  
~  
100% Chardonnay  
~  
100% Sonoma Carneros

80% Barrel Fermented, French Oak  
~  
20% Cold Ferment, Stainless Steel  
~  
13.8% Alcohol by volume