



ROBERT MONDAVI WINERY

1971

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: 0.63%
Final pH: 3.40

Residual Sugar: Dry
Alcohol: 12.7%
Varietal: 60% Cabernet Sauvignon, 40% Cabernet Franc

WINEGROWER'S COMMENTS

This vintage marked our first "Reserve" designation for the finest wine of the harvest, replacing the "Unfined" and "Unfiltered" labels. It is also a noteworthy wine because of its varietal composition of 60% Cabernet Sauvignon and 40% Cabernet Franc, a blend no longer allowed as a "varietal" Cabernet Sauvignon. This wine demonstrates the delicious flavors and balance of this outstanding blend.

VINTAGE

The 1971 Reserve Cabernet Sauvignon developed into an outstanding wine from what was first thought to be an average vintage. Cool weather during bloom reduced berry set and there were some rains during harvest. Though the yields were small, the quality of Cabernet Sauvignon definitely exceeded initial expectations.

WINEMAKING

By evaluating small experimental lots of wine fermented at slightly warmer temperatures, we found the increased temperature gave additional richness. With the 1971 vintage, we increased the temperature of our stainless steel tanks from 75° to 80°F. Upon completion of the malo-lactic fermentation, the wine aged in 60-gallon French oak barrels for 29-30 months.