

Robert Mondavi Winery
Vintage Notes

1974
NAPA VALLEY
CABERNET SAUVIGNON

Varietal: 94% Cabernet Sauvignon
4% Cabernet Franc
2% Merlot
Total Acid: 0.6%
Residual Sugar: Dry (0.2%)
Alcohol: 12.6% by volume

WINEGROWER'S COMMENTS

This classic Cabernet Sauvignon has mature, complex layers of cedar, spice, vanilla, cassis, soy and sweet, new leather in the aromas and flavors. The delicious interplay of flavors on the palate, supported by silky tannins, is the reward of many years of bottle aging. The oiliness and depth to the middle body is remarkable, culminating in an extremely long finish. Aging gracefully, our 1974 Cabernet Sauvignon reflects both the outstanding vintage and an excellent selection of vineyards.

VINTAGE

The 1974 vintage was lauded as the greatest vintage in memory. A cool spring, with some frost, led to a long, cool summer. The cool temperatures provided long hang time for full maturation of flavors and softening of tannins in Cabernet Sauvignon. Harvest began in late September for the early ripening varieties; we harvested the later ripening Cabernet Sauvignon grapes from mid-October to early November. The growing season was similar to 1973 (which was believed to be the best vintage of the previous 15 years) but even more ideal because abundant sunshine in October gave higher sugars. *We harvested these grapes at an average sugar of 22.1° Brix with acids ranging from 0.7% to 0.95%.*

VINEYARDS

This wine is a blend of grapes from our own vineyards and from selected vineyards owned by our Napa Valley growers. We harvested grapes from our historic To-Kalon Vineyard, in the Oakville District, and our Stags Leap District vineyard. These vineyards are located in a Region II climatic zone with well-drained soils.

FERMENTATION and AGING

The grapes were destemmed and lightly crushed. We fermented the must at 80 to 85°F. in temperature-controlled stainless steel tanks for three to five days until dry. After fermentation, the wine remained in contact with the skins for an average of eight days to enhance varietal complexity. The new wine was aged in small oak barrels for 22 months. The majority of the wine was unfiltered and unfined. *Type of barrel: French oak (75%) American oak (25%); Time in barrel: 23 months.*

S.french: 23 August, 2012