



1975
Napa Valley
CABERNET SAUVIGNON RESERVE

ALCOHOL 13% BY VOLUME
PRODUCED AND BOTTLED BY
ROBERT MONDAVI WINERY
OAKVILLE, CALIFORNIA

The microclimate that lies mid-way up the Napa Valley closely resembles that of Bordeaux, France. It is here, in the vineyards near our winery in Oakville, that the Cabernet Sauvignon grapes develop their most distinctive character. Both the Region II climatic zone and well draining alluvial soil are ideal for this noble Bordeaux grape.

Being one of the last varieties to ripen, the Cabernet Sauvignon grapes arrived at our crushers from mid-October to early November with an average sugar level of 23.6° Brix with .61 g/100ml total acid. After crushing, the must was inoculated with “French Red” yeast and allowed to ferment at a naturally warm 88° F. The wine fermented dry within five days and we allowed the wine an additional ten days of skin contact to extract maximum varietal character and life-giving tannins.

The wine was pressed and raked to 60-gallon French oak barrels (24% new oak) for an average of 33 months of aging. Prior to bottling the wine was blended with 10% Cabernet Franc and 5% Merlot to add softness and complexity. The final analysis was 13.1% alcohol, 0.02% residual and .615g/100ml total acid.

The 1975 Reserve Cabernet Sauvignon is a blend of lots for selected for their outstanding characteristics. The assertively rich and lush, yet elegant and harmonious, style makes it a perfect accompaniment to full-flavored cheeses and meats. It will continue to develop subtle nuances of complexity through bottle aging for 10 to 15 years.