



ROBERT MONDAVI WINERY

1980

Cabernet Sauvignon Reserve

Appellation: ToKalon Vineyard,
Total Acid: 0.71 %
Final pH: 3.46

Residual Sugar: Dry
Alcohol: 13% by volume
Varietal: 84.1% Cabernet Sauvignon,
12.6% Merlot, 3.3% Cabernet
Franc

WINEMAKER'S NOTES

This wine was tasted on March 1, 2000 and the following notes were taken on its evolution. "Time has clearly benefited this wine; it is aging beautifully," said Tim Mondavi. "The cool year gave the wine more herbal notes than some vintages, which harmonized into nuances of black tea during the 20 years of bottling aging. The once angular tannins have rounded into a silky structure on a firm backbone."

"The 1980 vintage in Napa Valley was a fairly unusual one in that it was a cold growing season, with a late harvest. A heat spell during maturation caused grape varieties to ripen at once, resulting in a condensed harvest. The growing season produced very firm tannins and higher acids. In addition, higher sugars from the heat wave resulted in higher alcohol levels in the wines. The combination of higher levels of tannin, acid and alcohol gave the 1980 RMW Cabernet Sauvignon wines very good aging potential, which is well demonstrated in this Reserve bottling," Tim continued.

Genevieve Janssens, RMW Director of Winemaking, described the 1980 Cabernet Sauvignon Reserve as still "full of life." The bouquet and flavors are redolent of red fruits, with flinty and floral notes. There is a good integration of oak, displaying nuances of cedar and sandalwood. Hints of autumn fruits mingle on the long finish."

VINTAGE

Our 1980 Cabernet Reserve reflects the essential climatic elements that earmarked the 1980 vintage. This was a very cool year, and the grapes retained excellent acid levels. A period of heat at the end of the season allowed the fruit to climb in sugar points; the end result was fruit of exceptional sugar/acid balances and tremendous varietal intensity.

VINEYARDS

Our Reserve wine is made from the finest grapes of the vintage. The majority of the grapes for this wine were grown on the highly acclaimed "bench" of the Oakville District, in the geographic center of the Napa Valley. We selected 77% of the grapes from our own vineyards, including 65% from our historic ToKalon Vineyard contiguous to our winery in Oakville and 12% from our Oak Knoll vineyard in the Stags Leap District. *The grapes for this wine were picked at an average sugar of 23.2° Brix, with .90 grams/100 ml acids and 3.30pH.*

FERMENTATION AND AGING

This must was fermented at 85° F for a period of 3 to 5 days. The wine was given extended skin contact for 10 days to increase varietal character and soften tannins. We aged this Cabernet Sauvignon for 22.4 months in small French oak barrels (98% new oak) to increase its depth, roundness and potential longevity.

Susan Jfrench: Updated 3/3/00