



ROBERT MONDAVI WINERY

1981

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: 0.69 %
Final pH: 3.32

Residual Sugar: Dry
Alcohol: 12.7% by volume
Varietal: 85.7% Cabernet Sauvignon,
13.9% Merlot, 0.4% Cabernet
Franc

The 1981 vintage was especially noteworthy for an early “bud break” and a concomitantly early harvest. In spite of mid-season heat waves, the grapes for this 1981 Cabernet Sauvignon Reserve were picked at excellent sugar/acid levels. Most of these grapes came from selected vineyards in the Oakville/Rutherford Bench area of the Napa Valley; this region has been designated as one of the finest viticultural regions in California for the production of Cabernet Sauvignon by the University of California at Davis.

Our 1981 Cabernet Sauvignon Reserve is a rich, lush wine with beautifully integrated flavors and impeccable balance. Its resonant, grapey flavors and aromas will make it a delight to drink immediately, but those who like some age on their Cabernets may also cellar this wine for many years with confidence.

The outstanding grapes we selected for this Reserve wine were harvested at an average sugar level of 22.8° Brix. The wine fermented at 88° for three to five days, followed by six days of skin contact to enhance varietal character. We aged all of the wine in 100% new French oak barrels for 26 months to increase depth, roundness and elegance. Merlot and Cabernet Franc were incorporated into the final Cabernet Sauvignon blend to contribute additional complexity.