



ROBERT MONDAVI WINERY

1984

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: .64g/100ml
Final pH: 3.56

Residual Sugar: Dry
Alcohol: 12.5% by volume
Varietal: 83.3% Cabernet Sauvignon,
11.3% Merlot, 5.4% Cabernet
Franc

WINEMAKER'S NOTES

Our 1984 Cabernet Sauvignon Reserve reflects the vintage with opulent, ripe plum and currant flavors with nuances of cedar and spice. This is a wine of finesse and elegance, displaying great depth without overwhelming. It is an ideal companion to entrees based on beef, lamb, pork or game.

VINTAGE4

The 1984 harvest was the earliest in the post-repeal history of the Napa Valley. It was also notable for nearly ideal weather. Very short in duration and intense in tempo, the harvest began August 8 and was completed on September 22. The crush climaxed an overall warm growing season, which began with early budbreak and proceeded into early bloom and fruit development. The preceding November and December were very wet with enough rainfall to equal the average for the entire year; a total of 34.57 inches was recorded in St. Helena. This early, heavy rainfall was followed by below average spring rains. The dry conditions and warm soil temperatures promoted early vine development. The quality of the fruit was uniformly high and, although our winemaking team was stretched to the limit to receive all the fruit in such a limited time, we were able to successfully avoid high sugar/high alcohol wines. Overall, the fruit showed surprisingly good balance and flavor maturity.

VINEYARDS

Our Reserve wine is made from grapes that we have selected as the finest of the vintage. Certain vineyards, because of site, clone and cultivation technique, continually produce outstanding wines. For the 1984 vintage, we selected 65% of the grapes from our historic To Kalon Vineyard that surrounds our winery. This vineyard lies on the Oakville bench where low-fertility, well-drained soils allow deep rooting and the development of complex flavors in the grapes. We selected another 11% from neighboring vineyards in Oakville, and the balance from other outstanding Napa Valley sites. *The grapes for this wine were picked at an average sugar of 23.3° Brix, with 0.81 grams/100 ml acids and 3.36 pH.*

FERMENTATION AND AGING

We destemmed and lightly crushed the grapes at our Oakville winery. We fermented the must at 88°F for 3-5 days until dry, and then gave the wine a total of 16.5 days of skin contact to enhance varietal character and soften tannins. After completing malolactic fermentation, the wine was transferred to 60-gallon French oak barrel for 19 months of aging. These traditional techniques contributed roundness, smoothness and additional longevity to this wine.