



1985  
*Napa Valley*  
**CABERNET SAUVIGNON RESERVE**

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

The 1985 vintage is considered one of the best in the history of the Napa Valley; our 1985 Cabernet Sauvignon Reserve, an elegant, silky wine, illustrates the excellence of this growing season. Marked by an extremely early bud-break, the long, moderate growing season produced clean, well-balanced fruit.

Only the finest grapes were selected for this rich, supple, classic Cabernet. The primary source for the grapes was our own To-Kalon Vineyard in Oakville; this vineyard is among the oldest and most respected in the Napa Valley for the production of Cabernet Sauvignon.

To enhance the varietal intensity of the grape, the young wine was allowed 21 days of skin contact; this process also helped soften the natural grape tannins. Eighteen months of aging in new French oak barrels contributed greatly to depth, silkiness and potential longevity of the wine.

Our 1985 Cabernet Sauvignon Reserve, an exquisitely structured wine, combines ample fleshiness with a firm, supple backbone of tannins. The aroma, rich with cassis, also possesses undertones of violets and cedar; cassis and berry flavors are evident on the palate.

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BRIX AT HARVEST:	22.2 <sup>0</sup>	ACIDS AT HARVEST:	8.6 g/L
PH AT HARVEST:	3.27	FINAL ACIDS:	6.1 g/L
FINAL pH:	3.50	FERM. TEMP:	88 <sup>0</sup> F
SKIN CONTACT:	21 days	FERM. LENGTH:	4 days
TYPE OF BARRELS:	New French Oak	% VARIETAL:	81.7% Cab. Sauv
TIME IN BARRELS:	18 months		11.7% Cab. Franc
% BARRELED:	100%		6.6% Merlot
ALCOHOL:	12.1%		