



ROBERT MONDAVI WINERY

1989

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: 0.54 %
Final pH: 3.62

Residual Sugar: Dry
Alcohol: 13.1% by volume
Varietal 91% Cabernet Sauvignon, 9%
Merlot

WINEMAKER'S NOTES

Our 1989 Cabernet Sauvignon is a rich, concentrated wine. Its outstanding structure and tannins promise great longevity. Complex fruit aromas – plum, cassis and black currant -- complement full berry and oak flavors on the palate. While we anticipate this wine will continue to evolve for many years in the bottle, it is extremely approachable now with its rich varietal flavors.

VINTAGE

In Napa Valley, the 1989 season was one of the most challenging of the decade. Conditioned to ideal growing conditions – sunny, warm and dry, in 1989 we experienced persistent cool temperatures and some rain. Unusually cold winter temperatures led to a late budbreak and delayed bloom. However, temperatures during set were excellent, resulting in very good crop levels. September rains did not affect the thicker-skinned Bordeaux varieties and the exceptional quality fruit selected for this reserve bottling was rich in varietal flavors and aromas.

VINEYARDS

The grapes for our 1989 Cabernet Sauvignon Reserve are primarily (70%) from vineyards located in the renowned Oakville growing region. More than 50% of the fruit was hand-harvested from our To-Kalon Vineyard surrounding the winery in Oakville.

FERMENTATION & AGING

Outstanding fruit quality and gentle handling at the winery, including barrel-to-barrel rackings for natural clarification, allowed us to produce this wine unfiltered to retain its intense varietal aromas and flavors. Extended skin contact and over 18 months in small, French oak barrels heightened the depth and complexity of this elegant wine.

Brix at harvest: 22.7°
pH at harvest: 3.24
Acids at harvest: 7.3 g/L (0.73%)
Fermentation temperature: 88° F
Fermentation length: 5 days
Skin contact: 30 days
Wine barreled: 100%
Time in barrels: 18.6 months