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C A B E R N E T S A U V I G N O N R E S E R V E

N A P A V A L L E Y

• W I N E M A K E R ' S N O T E S •

Gracefully revealing the complexity of age, our 1991 Cabernet Sauvignon Reserve unfolds with layers of rich, highly extracted dark fruit flavors. The wine has elegance and balance from the outstanding 1991 vintage, with a firm tannin structure that assures continued development in the bottle. The perfectly articulated cassis, berry and spice character captures the personality of our To Kalon Vineyard in Napa Valley's Oakville region. The 1991 vintage celebrates our 25th anniversary, marking an important benchmark for Robert Mondavi Winery.

Varietal blend: 87% Cabernet Sauvignon, 10% Merlot, 3% Cabernet Franc

• V I N T A G E •

An extremely long, cool growing season produced the best fruit maturity in recent history. Ideal warm, dry ripening conditions prevailed throughout the harvest, and the grapes possessed optimum sugar/acid balance and rich, concentrated varietal flavors and aromas.

Grapes: (Average) 23.0° Brix with 0.74% initial acid and 3.18pH

• V I N E Y A R D S •

Grapes for our 1991 Cabernet Sauvignon Reserve are primarily (70%) from our To Kalon Vineyard surrounding the winery in Oakville – a region internationally-acclaimed for the production of outstanding Bordeaux varieties. The balance of the fruit was selected from vineyards in Oakville and West Napa known for exceptional quality Cabernet Sauvignon, Cabernet Franc and Merlot. The grapes were hand-harvested in September and October.

Grape Sourcing: Napa Valley (70% To Kalon Vineyard, Oakville AVA)

• F E R M E N T A T I O N A N D A G I N G •

At the winery, the grapes underwent a gentle destemming and partial crushing. We then fermented the must (juice and skins) in temperature-controlled stainless steel tanks at 86°F. Four weeks of skin contact enhanced varietal complexity, while naturally softening the grape tannins. The wine was racked unfiltered to 60-gallon French oak chateau barrels to undergo malolactic fermentation and aging. We barrel-aged the wine for eighteen months to mature flavors and weave spicy oak nuances through the wine. To complement the highly-extracted flavors of this vintage, we selected 95% new French oak barrels.

Wine analysis: 0.58% total acid, 3.60pH, and 13.4% alcohol, by volume

SUGGESTED RETAIL PRICE IS \$200.00

2/26/02

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