



ROBERT MONDAVI WINERY

1993

Cabernet Sauvignon Reserve

Appellation: Napa Valley
Total Acid: 0.55%
Final pH: 3.67

Residual Sugar: 0.3%
Alcohol: 13.8% by volume
*Varietal: 91% Cabernet Sauvignon, 6%
Merlot, 3% Cabernet Franc*

WINEMAKER'S NOTES

The wine is powerful and concentrated, yet elegant and supple. Beautifully articulated flavors of cassis, ripe berry and spice lead to a long, velvety finish. This is a wine to lay down for aging -- it has the structure and depth of flavor to reward cellaring. Yet, even in its youth, our 1993 Reserve Cabernet Sauvignon is balanced and delicious. It is an excellent accompaniment to fine, full-flavored entrees and cheese courses.

VINTAGE

Napa Valley's 1993 growing season provided excellent ripening conditions for the late-maturing Bordeaux varieties of Cabernet Sauvignon, Merlot and Cabernet Franc. The cool fall days extended the maturation time, resulting in outstanding fruit expression and supple tannins. Abundant rain during the winter and spring provided optimal soil moisture for the vines. Drizzly weather during bloom and berry set in May resulted in a slightly smaller crop, but the summer's moderate weather developed high quality fruit with rich, ripe flavors.

VINEYARDS

Our 1993 Cabernet Sauvignon Reserve is made from grapes we have selected as the finest of the vintage. The grapes are chosen for their outstanding flavors, concentration and excellent natural balance. At our winery in Oakville, every varietal wine program is managed by a winemaker dedicated to that program, so each wine receives total focus and attention to detail. Our Cabernet family (Cabernet Sauvignon and Merlot) winemaker walks the vineyard each morning of the harvest season, tasting the grapes and assessing the vines to evaluate quality and optimum maturity. She follows each block through harvest, fermentation and aging before making the final decision to include it in the Reserve blend.

We selected 63% of the grapes from the Oakville District (including 33% from our To-Kalon Vineyards surrounding the winery) with the balance from other highly regarded Napa Valley Cabernet vineyards, chosen for their complementary characteristics. *These grapes were picked at an average initial sugar of 23.7° Brix, 0.64% acid and 3.36 pH.*

FERMENTATION AND AGING

The Reserve candidates receive the finest, most labor-intensive winemaking techniques and highest percentage of new oak barrels of any of our wines. We gently crushed the grapes and fermented the must with a combination of cultured and native yeasts for greater complexity. Extended skin contact, totaling 32 days, naturally softened the grape tannins and enhanced varietal intensity. The wine underwent a long malo-lactic fermentation in barrels to soften acidity and give roundness on the palate, followed by more than 19 months of aging in small French oak chateau barrels. Because of the richness of this Reserve wine, we selected 90% new French oak barrels. Six barrel-to-barrel rackings and a light egg white fining gently developed and clarified the wine during aging. We bottled the wine unfiltered to retain the rich texture and complex flavors. *Fermentation temperature: 85°F.; fermentation length: 5 to 7 days; skin contact: 32 days; Time in French oak chateau barrels: 19.5 months.*

s. ffrench