



ROBERT MONDAVI WINERY

1994

Cabernet Sauvignon Reserve

Appellation: Napa valley
Total Acid: 0.60%
Final pH: 3.72

Residual Sugar: 0.03% (Dry)
Alcohol: 13.4% by volume
Varietal: 92% Cabernet Sauvignon, 4%
Merlot, 4% Cabernet Franc

WINEMAKER'S NOTES

Our 1994 Cabernet Sauvignon Reserve has become one of the most highly acclaimed vintages we have produced. The wine has exceptional richness and intensity, with layers upon layers of deep black cherry, currant, earth, spices and black olive. Nuances of vanilla and spicy oak from 100% new barrels linger on the finish. It is an extremely silky, opulent wine with impeccable balance, reflecting the outstanding 1994 vintage.

VINTAGE

Napa Valley's 1994 vintage, the longest and coolest growing season recorded here in the last decade, produced wines of extraordinary concentration, depth and balance. Winter and spring rains provided just 75-80% of average rainfall, but moderate temperatures kept the vines from becoming water-stressed. March was sunny and dry, resulting in slightly early budbreak. The following months were cooler than average, extending the growing season. Cabernet Sauvignon fruit, especially, benefited from the season's extremely long "hang-time." The extended ripening period resulted in richly flavored wines with supple, velvety tannins.

VINEYARDS

The 1994 Cabernet Sauvignon Reserve captures the essence of the Oakville Appellation, with 63% of the grapes harvested from this region (51% from our To-Kalon Estate Vineyard). This historic vineyard has been continually planted to grapes for over 125 years and, for the last 50 years, has been the backbone of Robert Mondavi's finest Cabernet Sauvignon. Located on the Oakville Bench, the well-drained soils allow deep rooting and the development of complex flavors in the grapes. Outstanding vineyards from south Napa and the Carneros, Stags Leap and Rutherford Districts added to the wine's complexity. *The grapes were picked at an average initial sugar of 23.1°Brix, 0.67% acid and 3.61 pH.*

FERMENTATION AND AGING

At the winery, we gently destemmed the grapes and fermented the must with a combination of native and cultured yeasts for greater complexity. Extended skin contact naturally softened the grape tannins and enhanced varietal intensity. After pressing, the wine underwent a long malo-lactic fermentation – with native and cultured malo-lactic bacteria – for softness and depth on the palate. During more than 19 months in new chateau-style, French oak barrels, the wine was racked six times and lightly fined with fresh egg whites. These gentle winemaking techniques allowed us to bottle this Cabernet without filtration to fully retain its complex flavors and long aging potential. *Skin contact: 30 days, time in French oak chateau barrels: 19 months (100% new oak).*