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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 •

Our 2003 Cabernet Sauvignon Reserve boldly expresses our finest Napa Valley vineyards with deep, opulent black cherry and cassis character. Dark chocolate, sweet anise seed and aromatic bay leaf add complexity to the intense layers of sweet dark fruit. The wine combines power and elegance, with muscular tannins supporting the beautifully articulated Cabernet flavors. We handcrafted the wine in our To Kalon Fermentation Cellar with hand-sorting of the clusters, gravity-flow movement of the must and wine, and fermentation in a traditional oak tank. Aging in new French oak château barrels laced oak spices through the expansive, velvety flavors and lingering finish.

Varietal blend: 89% Cabernet Sauvignon, 11% Cabernet Franc

• V I N T A G E •

Winter and spring rainfall was above average (44.5" in Oakville) with heavy rainfall in November, December and January. A relatively dry February and March gave way to unusually heavy rainfall in April. Budbreak was slightly early due to the mild winter; rains in May delayed bloom. June, July and August gave us nearly ideal, temperate weather. The prolonged 2003 harvest—August 28 to November 3—provided perfect ripening conditions punctuated by nail-biting extremes. Wide diurnal swings in temperature—daytime highs in the 90s and night lows down to the upper 30s—with very low humidity, characterized September and October. The cold nights helped prolong ripening and led to fully mature flavors in the Cabernet Sauvignon. We harvested the grapes for this wine from September 29 to October 30.

Grapes: (Average) 24.6° Brix with 0.74% initial acid and 3.71 pH

• V I N E Y A R D S •

We selected the grapes from vineyard sites that consistently produce expressive and complex wines with great structure and aging potential. For our 2003 Napa Valley Cabernet Sauvignon Reserve, we selected 69% of the grapes from our finest vineyard sections in the Oakville American Viticultural Area (AVA), with 44% from Robert Mondavi To Kalon Vineyard. To complement the Oakville terroir vineyards, we chose 31% from the Stags Leap District AVA.

Grape Sourcing: 69% Oakville and 31% Stags Leap District AVAs

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

We hand-harvested the fruit into small 40-lb. boxes and then hand-sorted it on tables in our To Kalon Fermentation Cellar for optimum quality. The clusters were gently de-stemmed directly into 17-ton oak fermenting tanks to eliminate pumping of the must and possible extraction of harsh tannins from the seeds. After fermentation, we gave the young wine 32 days maceration (skin contact) for varietal complexity and refined, supple tannins. We then drained the free-run wine and gravity-conveyed the pomace (skins and seeds) to a traditional basket press. The wine was aged in willow-hoop French oak barrels (75% new oak) for 17½ months. During aging, we gently clarified the wine with three barrel-to-barrel rackings.

Wine analysis: 0.64% total acid, 3.70 pH, 0.08% residual sugar, and 14.5% alcohol, by volume



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Varietal composition:

89% Cabernet Sauvignon
11% Cabernet Franc

Flavor descriptors:

Opulent black cherry and cassis,
fruit character with complex dark
chocolate, anise and bay leaf notes.
Muscular tannins; expansive,
velvety flavors; lingering finish.

Wine analysis:

Total acid: 0.64%
Final pH: 3.70
Residual sugar: 0.08%
Alcohol: 14.5 %

• V I N T A G E •

Winter and spring rainfall was above average (44.5" in Oakville) with heavy rainfall in November, December and January. A relatively dry February and March gave way to unusually heavy rainfall in April. Budbreak was slightly early due to the mild winter; rains in May delayed bloom. June, July and August provided nearly ideal, temperate weather. The prolonged 2003 harvest—August 28 to November 3—provided perfect ripening conditions punctuated by nail-biting extremes. Wide diurnal swings in temperature—daytime highs in the 90s and night lows down to the upper 30s—with very low humidity, characterized September and October. The cold nights helped prolong ripening and led to fully mature flavors in the Cabernet Sauvignon. We harvested the grapes for this wine from September 29 to October 30.

Grapes: (Average) 24.6° Brix with 0.74% initial acid and 3.71 pH

• V I N E Y A R D S •

Appellation:

Napa Valley

Grape Sourcing:

69% Oakville AVA (including 44% Robert Mondavi To Kalon Vineyard), 31% Stags Leap District

• W I N E M A K I N G •

Hand-harvested into small bins
Hand-sorted on tables in To Kalon Fermentation Cellar
Gravity-flow movement of must and wine
Fermented in traditional oak tanks and gently pressed in a traditional basket press
32 days extended skin contact (maceration) for softening of tannins (in oak tanks)
17.5 months (529 days) of aging in French oak château barrels
75% new French oak barrels
Suggested retail price: \$125.00



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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

• S H O R T D E S C R I P T I O N S •

~80 words

Robert Mondavi Winery 2003 Cabernet Sauvignon Reserve boldly expresses our finest Napa Valley vineyards with deep, opulent black cherry and cassis character. Dark chocolate, sweet anise seed and aromatic bay leaf add complexity to the intense layers of sweet dark fruit. The wine combines power and elegance, with muscular tannins supporting the beautifully articulated Cabernet flavors. Aging in new French oak chateau barrels laced oak spices through the expansive, velvety flavors and sweet fruit on the lingering finish.

~40 words

Robert Mondavi Winery 2003 Cabernet Sauvignon Reserve boldly expresses our finest Napa Valley vineyards with deep, opulent black cherry and cassis character. Dark chocolate, sweet anise seed and aromatic bay leaf add complexity to the intense layers of sweet dark fruit.

~20 words

Robert Mondavi Winery 2003 Cabernet Sauvignon Reserve expresses deep, opulent black cherry, cassis, dark chocolate, anise and bay leaf character from our finest vineyards.