



ROBERT MONDAVI WINERY

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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 •

*Varietal composition:*

86% Cabernet Sauvignon  
12% Cabernet Franc  
2% Petit Verdot

*Flavor descriptors:*

Deep, dark color signals the wine's depth of flavor and opulent texture. Aromas of black fruits and hints of cedar, black licorice and spicy nutmeg and clove lead to dense flavors of blackberry and black plum enhanced by elegantly powerful tannins. Polished yet powerful.

*Wine analysis:*

Total acid: .66%  
Final pH: 3.7  
Residual sugar: 1.0% (dry)  
Alcohol: 15% by volume

• V I N T A G E •

A warm, dry spring followed a moderately rainy winter, giving an early start to the 2004 growing season. Unseasonably warm temperatures in March initiated early budbreak and all varieties bloomed in May at least a week ahead of the usual schedule. Total rainfall was higher than average, though rains virtually ended by March. Temperatures throughout summer were relatively mild, with Napa Valley's famous fog lingering over the vineyards until late morning. These conditions, which continued through most of the harvest season, fostered high-quality grapes and set a relatively easy pace for the vineyard and winemaking teams. The grapes for this wine were harvested between September 8 and October 28.

*Grapes: Harvested at 23.6° Brix (average) with 0.79% initial acid and 3.7pH*

• V I N E Y A R D S •

*Appellation:*

Napa Valley

*Grape Sourcing:*

81% Oakville AVA, including 53% To Kalon Vineyard; 19% 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  
35 days extended skin contact (maceration) for softening of tannins  
18 months (539 days) aging in French oak chateau barrels  
75% new French oak barrels