



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 M A K E R ' S N O T E S •

An inky wine that follows through on the promise of its deep, dark color to deliver intensity in every way. In the nose, ripe aromas of wild blueberry merge with a hint of black olive and notes of spice and vanilla derived from aging in new French oak. In the mouth, the powerful tannins are chewy and generous, and beautifully balanced by the wine's equally dense flavors of black fruits—blackberry, black cherry, boysenberry and crème de cassis. Vibrant and alive with fresh acidity, the 2005 Reserve is a powerful wine that carries its considerable muscle with elegance and style.

Varietal blend: 94% Cabernet Sauvignon, 6% Cabernet Franc

• V I N T A G E •

Overall, 2005 was significantly cooler than usual. A wet spring and heavy May rains delivered more than twice the normal amount of rainfall in Napa Valley. The late storms caused delay of budbreak and bloom for all varieties, and once they began, the vines grew quickly. Vineyard crews carefully thinned foliage, removing more leaves in the vineyards than ever before to bring the vines into balance and ensure ripening. May and June temperatures were cooler than usual, followed by a hot July and a return to the cooler pattern for the remainder of the growing season and through harvest, which started up to a full month later than average in most Napa Valley vineyards. Picking began for this wine on August 30 and didn't finish until October 27. The long hang time allowed the grapes to ripen slowly and evenly, fostering excellent development of aromatics and flavors and setting a relatively easy pace for the vineyard and winemaking teams.

Grapes: Harvested at 26.0° Brix (average) with 0.70% initial acid and 3.50 pH

• V I N E Y A R D S •

Robert Mondavi Winery's famed To Kalon Vineyard in the heart of Napa Valley's Oakville District provided the lion's share of fruit for this Reserve wine. The balance was selected from prime Oakville Bench and Stags Leap vineyards.

Grape Sourcing: 81% To Kalon Vineyard, Oakville AVA; balance from Oakville Bench (12%) and Stags Leap District (7%)

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

The fruit for this wine was hand-harvested over a nearly two-month period as each block of grapes reached optimum ripeness. The wine fermented in oak tanks, with more than a month (37 days) of extended skin contact (maceration) to extract maximum flavors and soften tannins. After pressing in our traditional basket press, the wine underwent a secondary malolactic fermentation, and then aged for a year and a half in 100% new French oak barrels, adding considerable power and finesse.

Wine analysis: 0.67% total acid, 3.59 pH, 0.65% residual sugar, and 15.1% alcohol, by volume



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• W I N E •

Varietal composition:

94% Cabernet Sauvignon
6% Cabernet Franc

Flavor descriptors:

Deep, dark color signals the wine's intensity. Aromas of wild blueberry contain hints of black olive and spicy vanilla from oak aging. Dense flavors of blackberry, black cherry and boysenberry are enhanced by elegantly powerful tannins and vibrant acidity.

Wine analysis:

Total acid: 0.67%
Final pH: 3.59
Residual sugar: 0.65% (dry)
Alcohol: 15.1% by volume

• V I N T A G E •

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• V I N E Y A R D S •

Appellation:

Napa Valley

Grape Sourcing:

81% To Kalon Vineyard, Oakville AVA; balance from Oakville Bench (12%) and Stags Leap District (7%)

• 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
37 days extended skin contact (maceration) for softening of tannins
18 months aging in 100% new French oak château barrels