



ROBERT MONDAVI
WINERY

2 0 0 6

C A B E R N E T S A U V I G N O N

O A K V I L L E D I S T R I C T , N A P A V A L L E Y

• W I N E •

Varietal composition:

89% Cabernet Sauvignon
6% Cabernet Franc
2% Merlot
2% Malbec
1% Petit Verdot

Winemaker's notes:

Sophisticated, powerful and persistent, with smoothly muscled tannins and broad flavors. Black-fruit aromas are underlain with subtle scents of thyme and wet gravel. Rich flavors of blackberry, black plum and black cherry are complemented by a hint of mocha imparted by oak aging. An effusive, confident wine that showcases the power of the Oakville region and the To Kalon Vineyard.

Wine analysis:

Total acid: 0.63%
Final pH: 3.64
Residual sugar: 0.5 (dry)
Alcohol: 15.4% by volume

• V I N T A G E •

Napa Valley's 2006 vintage began with a wet winter that extended into spring, delivering more than twice the average rainfall for March and nearly four times the April average. The precipitation delayed bloom, but once the skies cleared, the vines had good fruit set and progressed slowly and steadily through slightly warmer than usual June weather. In July, a brief hot spell of four consecutive days over 100°F had the effect of putting the vines "on hold" before ripening continued when mild weather returned in August. Lower temperatures extended through September and October, with some fog and cloudy days. Overall, the 2006 growing season was significantly cooler than average, and harvest began generally later. We began picking in Oakville on September 28 and harvested block by block as the grapes ripened, finally finishing on October 31 when the leaves were turning yellow. All the fruit was in the winery before light rains came in early November. Crop levels for 2006 were average and thanks to the long hang time, which allowed the grapes to ripen slowly and evenly, quality was excellent.

Grapes: (Average) 26.4° Brix with 0.70% initial acid and 3.5 pH

• V I N E Y A R D S •

Appellation:

Oakville District, Napa Valley

Grape Sourcing:

86% from To Kalon Vineyard; remaining 14% from nearby Oakville Bench vineyards

• W I N E M A K I N G •

Hand-harvested into small bins, then 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 basket press

36 days extended skin contact (maceration) for softening of tannins

18 months aging in French oak château barrels—70% new French oak