



ROBERT MONDAVI
WINERY

2 0 0 6

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

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

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Winemaker's notes:

An artistically seamless wine with graceful strength and focused intensity. Lively aromas of black fruit and rich French oak lead to fresh flavors of red currant.

Refined tannins seem to dissolve into the wine. Sophisticated and stylish—a Cabernet that captures the elegant essence of Stags Leap.

Wine analysis:

Total acid: 0.73%

Final pH: 3.34

Residual sugar: 0.31 g/L (dry)

Alcohol: 15.9% by volume

• V I N T A G E •

Napa Valley's 2006 vintage began with a wet winter that extended into spring, with more than twice the average rainfall in March and nearly four times the April average. 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. A brief July hot spell of four consecutive days over 100°F put the vines "on hold" before ripening continued when mild weather returned in August and 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 picked fruit for this Stags Leap Cabernet over four days—October 19 through 23—so all the grapes were in the winery before light rains 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) 27.5° Brix with 0.78% initial acid and 3.30 pH

• V I N E Y A R D S •

Appellation:

Stags Leap District, Napa Valley

Grape Sourcing:

Fruit sourced from two blocks in an outstanding vineyard that exemplifies the unique *terroir* of Napa Valley's Stags Leap District AVA

• W I N E M A K I N G •

Hand-harvested in the cool morning hours

Gravity-flow movement of must and wine

Fermented in oak tanks

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

Gently pressed in a traditional basket press

In-barrel malolactic fermentation

Barrel-to-barrel racking for natural clarity

18 months aging in 100% new French oak barrels

613 cases made

SUGGESTED RETAIL PRICE: \$85.00

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