



ROBERT MONDAVI WINERY

2 0 0 6

F U M É B L A N C R E S E R V E

T O K A L O N V I N E Y A R D

Varietal composition:

90% Sauvignon Blanc
10% Semillon

Flavor descriptors:

Stylish and elegant, this deliciously complex wine is made from old vines rooted in To Kalon terroir. Multi-layered aromas and flavors of white flowers, lemon custard, tarragon and toasty oak are supported by crisp acidity. Rich, zesty and vibrant, the wine culminates with an exceptionally long finish.

Wine analysis:

Total acid: 0.74%
Final pH: 3.09
Residual sugar: 1.4 (Dry)
Alcohol: 14.7% by volume

• V I N T A G E •

2006 in Napa Valley began with a wet winter that extended into spring, with more than twice the average rainfall in the month of March and nearly four times the average in April. The prodigious 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. August temperatures were lower than usual, and the trend continued through September and October, with some fog and cloudy days. Overall, the 2006 growing season was significantly cooler than average. Because of the delayed spring and cool late-season temperatures, harvest was later than normal. We began picking Sauvignon Blanc at To Kalon on September 1 and continued through the entire month as individual rows ripened, finally finishing on September 30—perhaps the latest harvest ever. Crop levels were average and thanks to the long hang time, which allowed the grapes to ripen slowly and evenly, quality was excellent.

Grapes: Harvested at 23.3° Brix (average) with 0.57% initial acid and 3.3 pH

• V I N E Y A R D S •

Appellation:

Robert Mondavi To Kalon Vineyard, Oakville AVA, Napa Valley

Grape Sourcing:

100% To Kalon Vineyard

Average vine age: 21 years; yield for Sauvignon Blanc: 1.9 tons/acre

• W I N E M A K I N G •

Immediately pressed as whole clusters to retain delicacy
Used primarily the delicate free-run juice
100% barrel-fermented in 60-gallon French oak chateau barrels (27% new)
Ten months aging in French chateau oak barrels
Batonage (hand-stirring) during *sur lie* aging
No malolactic fermentation to retain focused acidity