



ROBERT MONDAVI WINERY

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TO KALON CABERNET SAUVIGNON

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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 •

Reflecting the *terroir* of one of Napa Valley's most esteemed vineyards, the second vintage of our To Kalon Cabernet Sauvignon is a complex interplay of aromas and flavors. Much of the fruit came from older, dry-farmed sections of To Kalon. As winemaker Genevieve Janssens says, "It's not a baby." The vines' well-established roots foster an elegant minerality that underlies rich aromas of black plum mingled with notes of black olive, tobacco and rosewood. The wine's generous black fruit flavors are extracted and very concentrated. Finely integrated tannins are silky and sophisticated, leading to a lengthy finish that resonates like a bow drawn across the strings of a cello—a masterful coda to a beautiful symphony.

*100% Cabernet Sauvignon*

• 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. Picking of select blocks for this wine began on October 12. We harvested block by block as the grapes ripened, finally finishing on October 25 as 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) 26.0° Brix with 0.71% initial acid and 3.52 pH*

• V I N E Y A R D S •

Established in 1863 in the heart of Napa Valley's Oakville District, To Kalon is ancient Greek for "the highest beauty," which aptly describes this treasured estate. Incredibly diverse geologically, To Kalon soils range from well-drained alluvial, loam and clay on the valley floor to gravelly loam on the slopes that rise up into the Mayacamas foothills to the west. Most of To Kalon was overrun with phylloxera and replanted in the 1990s, but many of the estate's older Cabernet Sauvignon blocks planted on St. George rootstock still survive. Grapes for the To Kalon Cabernet Sauvignon are primarily from head-trained, 25- to 35-year old vines. These venerable dry-farmed vines have become self-balanced with age and consistently produce low yields (one to three tons per acre) of small-berried clusters with highly concentrated flavors.

*Grape Sourcing: 100% To Kalon Vineyard, Oakville AVA*

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

Fruit for this wine was hand-harvested as each vineyard block reached optimum ripeness, then hand-sorted in our To Kalon Fermentation Cellar at the winery. After destemming, the wine fermented in oak tanks, with more than a month (37 days) of extended skin contact (maceration) to extract maximum flavors and rich tannins. Selected yeast strains were used to capture every nuance of To Kalon *terroir*. After maceration, the must was conveyed by gravity for gentle pressing in our traditional basket press. The wine spent two years in 100% new French oak barrels for malolactic fermentation and aging, adding considerable power and finesse.

*Wine analysis: 0.62% total acid, 3.68 pH, 0.70% residual sugar, and 15.3% alcohol, by volume*

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TO KALON CABERNET SAUVIGNON

N A P A V A L L E Y

• W I N E •

*Varietal composition:*  
100% Cabernet Sauvignon

*Winemaker's notes:*  
A complex interplay of aromas and flavors that reflects the *terroir* of To Kalon, one of Napa's most esteemed vineyards. An elegant minerality underlies rich aromas of black plum with notes of black olive, tobacco and rosewood. Generous black fruit flavors are extracted and very concentrated. Finely integrated tannins are silky and sophisticated, and the lengthy finish resonates like a bow drawn across the strings of a cello.

*Wine analysis:*  
Total acid: 0.62%  
Final pH: 3.68  
Residual sugar: 0.70% (dry)  
Alcohol: 15.3% 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. Picking of select blocks for this wine began on October 12. We harvested block by block as the grapes ripened, finally finishing on October 25 as 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) 26.0° Brix with 0.71% initial acid and 3.52 pH*

• V I N E Y A R D S •

*Appellation:*

To Kalon Vineyard, Oakville AVA

*Grape Sourcing:*

100% To Kalon Vineyard, Oakville AVA.

Fruit carefully selected from the finest blocks in To Kalon.

Average vine age: 25- to 35-years old. Average yield: one to three tons per acre.

• W I N E M A K I N G •

Hand-harvested into small bins

Hand-sorted on tables in To Kalon Fermentation Cellar

After destemming, must and wine flowed by gravity into traditional oak tanks for fermentation

37 days extended skin contact (maceration) to soften and integrate tannins

Gently pressed in a traditional basket press

Aged two years in 100% new French oak château barrels

444 CASES MADE

SUGGESTED RETAIL PRICE AT RELEASE: \$250.00