



ROBERT MONDAVI  
WINERY

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

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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 •

Profound and intense, this Cabernet casts aromas of dark, concentrated fruit, warm vanilla and star anise around a powerful mid-palate of vibrant huckleberry, blackberry and currant flavors. Its well-defined structure is accentuated by notes of freshly cut oregano, lemon verbena and bay leaves woven into the firm, seamless tannins. Continuing in the tradition of bold yet graceful Napa Valley Cabernets, this wine captivates with a lengthy, enduring finish.

*Varietal blend: 86% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc, 1% Petite Verdot, 1% Malbec*

• V I N T A G E •

The 2007 vintage was an excellent one for Cabernet Sauvignon in Napa Valley. Responding to a cold, dry winter and scant spring rains (rainfall in northern California was 40% to 50% lower than average in 2007), vine vigor was minimized from the outset and the vines didn't produce too much foliage. Spring temperatures were warm, and the growing season started out fast with early bloom and fruit set. Then the weather cooled and mild temperatures prevailed throughout summer and into August. Enjoying ideal conditions of sunny days and foggy evenings, the grapes ripened slowly and evenly. Because we sourced grapes for this blend from several regions of Napa Valley, picking ran from September 6 to October 18 as each vineyard ripened. 2007 crop levels were slightly lower than usual due to the cold, dry winter, but thanks to the mild summer weather, quality was consistently excellent.

*Grapes: (Average) 26.3° Brix with 0.72% initial acid and 3.52pH*

• V I N E Y A R D S •

The overwhelming majority of grapes for this wine were harvested from Oakville vineyards, with a good measure from the famed To Kalon Vineyard on the well-draining alluvial bench surrounding the winery. A little over one-quarter of the blend was sourced from the Stags Leap District. The balance came from several Napa Valley regions with a variety of microclimate conditions and soils ranging from alluvial to lean volcanics. The resulting wine has a complex flavor profile that captures the best of Napa Valley.

*Grape Sourcing: 38% To Kalon Vineyard, 29% Stags Leap District, 5% other Oakville vineyards, 26% other Napa Valley vineyards and 2% from select Sonoma County vineyards.*

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

Retaining the vibrant fruit character and natural acidity of the grapes, our vineyard team harvested the Cabernet clusters early in the morning. After gentle destemming and crushing of the grapes, the must (juice and skins) fermented in a combination of stainless steel and oak tanks. Maceration (skin contact) for 44 days softened the tannins and enhanced varietal character. The wine was then pressed and transferred to barrels to undergo full malolactic fermentation for roundness and depth, then aged 16 months in French oak chateau barrels, of which 15% were new.

*Wine analysis: 0.63% total acid, 3.59pH, 0.71 residual sugar, and 15.3% alcohol, by volume*