



**ROBERT MONDAVI
WINERY**

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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

It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi made Oakville his home, his vision of gracious living has extended all the way down into its soils.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:

96% Cabernet Sauvignon

4% Cabernet Franc

Flavor descriptors:

Opulence defines this rich bouquet of black cherries, blackberries and spice. Lush aromatics of wild thyme and French lavender meet traces of mocha and roasted coffee, balanced with silky tannins that augment a long finish. This wine demonstrates why Cabernet Sauvignon from the legendary Oakville AVA is some of the most sought-after in the world.

Wine analysis:

Total acid: 6.4%

Final pH: 3.56

Residual sugar: 0.82% (dry)

Alcohol: 15.6% by volume

• V I N T A G E •

The 2007 vintage was excellent for Cabernet Sauvignon in Napa Valley. Responding to a cold, dry winter with 40 to 50% less rainfall than average, the vines' vigor was diminished from the outset, producing minimal foliage. Spring temperatures were warm, starting the growing season quickly with early bloom and fruit set. With mild temperatures prevailing through August, the grapes ripened slowly and evenly in ideal conditions of sunny days and foggy evenings. A temperate fall allowed the Cabernet Sauvignon fruit to hang longer, giving us concentrated and spectacular flavors. We harvested from September 8 to September 10.

Grapes: Harvested at 26.5° Brix (average) with 6.9% initial acid and 3.51 pH

• V I N E Y A R D S •

At the heart of the Napa Valley lies the Oakville appellation, a district that boasts conditions perfectly suited to the growth of Bordeaux varietals. With a slight coastal influence blanketing the vines in early morning fogs that give way to the heat of midday, this region's significant diurnal temperature swing makes for a long growing season and intense accumulation of generous flavors in the fruit.

Appellation: Oakville AVA, Napa Valley

Grape Sourcing: 100% Oakville District

• W I N E M A K I N G •

Fruit for this wine was hand-harvested as each block achieved optimal ripeness, then hand-sorted and gently destemmed. The wine fermented in oak tanks for 38 days of extended skin contact (maceration), and was then delicately basket-pressed and transferred to French oak barrels (60% new) for secondary fermentation. Eighteen months of barrel aging provided additional nuance and depth. The wine was bottled in August of 2009.

SUGGESTED RETAIL PRICE: \$45.00