



ROBERT MONDAVI
WINERY

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

V I N E H I L L R A N C H

This powerful and gracious wine is infinitely *terroir*-driven. It is a superbly complex, masterfully balanced, generous wine that leaves a lasting impression.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:
100% Cabernet Sauvignon

Flavor descriptors:
This remarkably luxurious wine exemplifies the power and elegance of Oakville wines—one of the valley's most distinctive AVAs. Woodland aromas surround scents of wild dark berry fruit, violets and *bouquet garni*. Ripe black cherries laced with black licorice entice the palate as plush tannins transcend the long, opulent finish.

Wine analysis:
Total acid: 6.9%
Final pH: 3.45
Residual sugar: 0.74% (dry)
Alcohol: 15.2% 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 17 to October 8.

Grapes: Harvested at 26.0° Brix (average) with 7.0 % initial acid and 3.40 pH

• V I N E Y A R D S •

Vine Hill Ranch Vineyard is deeply rooted in bench land soils on the southwestern foothills of the Oakville AVA. Planted in 1991, this vineyard expresses a profound sense of *terroir*. The rich alluvial soils consistently produce powerful wines that are the essence of Oakville.

Appellation: Oakville AVA

Grape Sourcing: 96% Vine Hill Ranch (Oakville) and 4% To Kalon Vineyard

• W I N E M A K I N G •

Production included hand-harvesting into small bins, hand-sorting at the fermentation cellar, and a gravity-flow system for gentle handling into large oak tanks for 43 days, finessing the wine's richness and tannic structure. The wine was gently basket-pressed and transferred to 100% new French oak barrels for 18 months. This vintage was bottled in August, 2009.

C A S E S P R O D U C E D : 7 1 5