



ROBERT MONDAVI WINERY

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F U M E B L A N C

N A P A V A L L E Y

• W I N E •

Varietal composition:

92% Sauvignon Blanc
8% Semillon

Flavor descriptors:

Rich aromas of lemon verbena, orange blossoms and a tinge of minerality lead to fresh, mouth-watering flavors of white peach and kumquats enscenced in creamy texture. Vibrant and expressive, with a beautiful balance of weight and zesty acidity, this elegant wine closes with a long, memorable finish.

Wine analysis:

Total acid: 0.66%
Final pH: 3.28
Residual sugar: 0.8% (dry)
Alcohol: 14.3% by volume

• V I N T A G E •

The 2007 vintage was ideal for Sauvignon Blanc 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 the summer and into August. Through sunny days and foggy evenings, the grapes ripened slowly and evenly. Picking began for Sauvignon Blanc on August 8 at a relaxed pace, and most of the fruit was in the winery when a heat wave came through around Labor Day. The harvest tempo picked up briefly, then slowed down again as cooler temperatures returned. The last of the Sauvignon Blanc grapes came into the winery on September 19. Because of the cold, dry winter, 2007 crop levels were slightly lower than usual, but thanks to the mild summer weather, Sauvignon Blanc quality was consistently excellent.

Grapes: Harvested at 22.5° Brix (average) with 0.64% initial acid and 3.25 pH

• V I N E Y A R D S •

Appellation:

Napa Valley

Grape Sourcing:

42% Robert Mondavi Wappo Hill Vineyard in the Stags Leap District AVA,
24% Robert Mondavi To Kalon Vineyard in the Oakville District AVA,
balance from other Napa Valley and northern California vineyards

• W I N E M A K I N G •

Whole-cluster pressed to minimize skin contact and retain delicacy
58% fermented in French oak barrels, 42% in stainless steel to retain freshness
Batonage (hand stirring) during *sur lie* aging for creaminess and flavor integration
Aged three months in French oak barrels (6% new)