



ROBERT MONDAVI WINERY

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P I N O T N O I R

C A R N E R O S

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Vibrant with considerable substance and structure. Aromas and flavors of dark fruits—black plum and jammy black cherry—merge with notes of spice, herbs and subtle oak. Fine-grained tannins lead to a long, smooth finish. A richly satisfying wine.

Wine analysis:
Total acid: 0.65
Final pH: 3.58
Residual sugar: 0.63% (dry)
Alcohol: 14.5% by volume

• V I N T A G E •

Napa Valley had an ideal vintage in 2007. Responding to a cold, dry winter and scant spring rains (rainfall in northern California was 40% to 50% lower than average), vine vigor was minimized from the outset and foliage production naturally restrained. 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. Through sunny days and foggy evenings, the fruit ripened slowly and evenly. A brief heat spell around Labor Day pushed the grapes close to maturity, then the weather cooled once more, allowing the grapes to achieve optimal ripeness at a relaxed pace. Pinot Noir harvest in Carneros began on September 4 and finished on October 6. Because of the cold, dry winter, 2007 crop levels were slightly lower than usual, but thanks to the mild summer weather, Pinot Noir quality was consistently excellent.

Grapes: Harvested at 25° Brix (average) with 0.69% initial acid and 3.43 pH

• V I N E Y A R D S •

Appellation:
Los Carneros AVA

Grape Sourcing:
87% Los Carneros AVA,
9% Sonoma County's Russian River region, 4% other select Napa Valley vineyards

• W I N E M A K I N G •

Hand-harvested in cool morning hours
Partial whole-cluster fermentation for spice and depth
Co-fermentation of Pinot Noir clones for layers of flavor
Fermented in open top stainless steel, standard stainless steel and standard wood uprights
Select Burgundian yeasts for enhanced complexity and character
20 days skin contact (maceration) to soften tannins
100% in-barrel malolactic fermentation
8 months aging in toasted Burgundy barrels (20% new oak)