



ROBERT MONDAVI
WINERY

2 0 0 8

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

N A P A V A L L E Y

Our Cabernet Sauvignon Reserve reflects Robert Mondavi's goal of making wines which belong in the company of the greatest wines of the world. To pursue his objective, Mr. Mondavi established his winery in the heart of Oakville and developed To Kalon Vineyard as a classic "First Growth" of Napa Valley. Each year this vineyard produces excellent wines that are powerful yet gentle.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

85% Cabernet Sauvignon
8% Cabernet Franc
7% Petit Verdot

Flavor descriptors:

Dark blueberry and cherry aromas combine with a hint of black olive and sage to form the aromatic base of the wine. The new French oak imparts flavors of roasted coffee and dark chocolate. Fine, ripe tannins provide structure and flow to the complex, elegant finish.

Wine analysis:

Total acid: 6.5g/L
Final pH: 3.60
Residual sugar: 0.66 g/L
Alcohol: 15.5% by volume

• V I N T A G E •

The 2008 vintage began with above normal rainfall but then was followed by one of the driest springs on record. April brought the threat of frost and many sleepless nights for vineyard managers who protected the crop from severe damage. Dry winds during bloom and berry set reduced yields and then Mother Nature provided an excellent ripening season. Small berries in Cabernet Sauvignon elevated fruit quality, and because of the lighter crop, harvest came a bit early. The last Cabernet Sauvignon grapes were picked in mid-October.

• V I N E Y A R D S •

The To Kalon Vineyard lies at the base of the Mayacamas Mountains on the western side of the Oakville appellation. The vineyard's name comes from the ancient Greek for "highest beauty," and with its diversity of rich alluvial soils consistently produces wines of distinction and complexity. Our Cabernet Sauvignon Reserve is blended from selected blocks from To Kalon as well as other vineyards within the Oakville Bench.

Appellation: 100% Oakville District, Napa Valley
Grape Sourcing: 82% To Kalon Vineyard

• W I N E M A K I N G •

Each vineyard block is carefully hand-harvested in small containers. The grapes are then gently hand sorted in our To Kalon Fermentation Cellar. The clusters are destemmed directly into oak fermentation tanks using a gravity-flow method which eliminates the use of a must pump. After fermentation, the young wine goes through 40 days of maceration to enhance varietal complexity and extract refined, supple tannins. To drain and press, the free-run wine flows by gravity directly to barrels and the pomace (skins and seeds) is conveyed to a basket press for a gentle extraction. Malo-lactic fermentation occurs in barrels. Our Cabernet Sauvignon Reserve is aged 18 months in 100% new French oak. This 2008 was bottled in November, 2010. The grand terroir of To Kalon and the meticulous attention of our winemaking team create a wine which can age for many decades.

C A S E S P R O D U C E D : 7 , 7 1 4