



ROBERT MONDAVI  
WINERY

2 0 0 8

F U M É 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

*Winemaker's notes:*

Intense primary aromas of lemongrass mingle with the subtle scent of lime blossoms and hints of sage and spice. Mouthfilling flavors of crisp yellow peach are couched in a very smooth, rounded texture. Thanks to the small Sauvignon Blanc yields of 2008, flavors are concentrated and the wine is already very expressive in its youth.

*Wine analysis:*

Total acid: 0.66%  
Final pH: 3.33  
Residual sugar: 0.88% (dry)  
Alcohol: 13.9% by volume

• V I N T A G E •

While 2008 was a challenging vintage for many California wineries, conditions for the most part were good in Napa Valley, where the frost that plagued other areas in spring wasn't too much of a problem, especially for older, well-established vineyards. After two consecutive years of dry winters, the Sauvignon Blanc vines set smaller crops than usual, and yields were down significantly. Napa Valley temperatures through June and July were consistently moderate and the fruit progressed at a measured pace until a warmer spell at the end of August lessened the customary fog and hastened ripening. We began picking Sauvignon Blanc on August 9; the final Sauvignon Blanc grapes came into the winery on September 23.

*Grapes: Harvested at 23.1° Brix (average) with 0.72% initial acid and 3.20 pH*

• V I N E Y A R D S •

*Appellation:*

Napa Valley

*Grape Sourcing:*

40% Robert Mondavi Wappo Hill Vineyard in the Stags Leap District AVA,  
20% 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  
68% fermented in French oak barrels, 32% in stainless steel to retain freshness  
*Batonage* (hand stirring) during *sur lie* aging for creaminess and flavor integration  
Aged four months in French oak barrels (6% new)

SUGGESTED RETAIL PRICE: \$20.00