

2008  
I BLOCK  
FUMÉ BLANC  
TO KALON VINEYARD

• WINEMAKER'S NOTES •

The 2008 vintage of this Fumé Blanc is a focused and evocative expression of the I Block's venerated *terroir* and old-vine intensity. Lacey aromas of mandarin citrus and white peach bridge to a concentrated palate of pure fruit flavors, stone, and lemon oil mingled with floral notes and Turkish figs. Bright, balanced acidity establishes the heights of the flavor profile while an elegant texture and weight define the wine's profound density.

*Varietal blend: 100% Sauvignon Blanc*

• VINEYARDS •

The I Block of Robert Mondavi Winery's To Kalon Vineyard provided 100 percent of the fruit for the 2008 I Block Fumé Blanc. This famed block in Napa Valley's Oakville AVA is believed to be the oldest Sauvignon Blanc vineyard in North America and the finest in the To Kalon Vineyard surrounding the winery. These old vines are never irrigated, and through the years have learned to self-regulate to produce just the right amount of fruit that they can faithfully ripen. To Kalon soils are well-drained, allowing the roots to dig deep.

Combined with dry farming, this results in intensely flavorful fruit with a fine mineral character, concentration, and opulence.

*Grape Sourcing: 100% I Block, To Kalon Vineyard, Oakville AVA, Napa Valley*

*Date planted: 1945*

• FERMENTATION AND AGING •

We immediately pressed the grapes as whole clusters, employing press cuts to separate and use only the delicate free-run juice. Barrel fermentation (100%) took place in 60-gallon French oak chateau barrels, of which 30% was new. To retain crisp acidity as a balance to the richly flavored fruit, the wine was not allowed to undergo malolactic fermentation. During 10 months of barrel aging *sur lie*, we hand-stirred the yeast lees (a process called *bâtonnage*) to increase harmony and impart creamy texture. Only 201 cases produced.

*Wine analysis: 0.72% total acid, 3.14pH, 0.85% residual sugar, and 14.7% alcohol, by volume*