



ROBERT MONDAVI  
WINERY

---

2 0 0 8

---

M E R L O T

---

N A P A V A L L E Y

We source only quality vineyards in the Napa Valley for this Merlot to ensure that it is concentrated, harmonious and memorable. Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

79% Merlot  
10% Cabernet Sauvignon  
10% Malbec  
1% Cabernet Franc

*Flavor descriptors:*

This wine balances the rich abundance of Merlot's black currant aromas and flavors with the structure of Cabernet Sauvignon and the influences of new French oak. Full-bodied with soft, round tannins and plush mouthfeel, this Merlot shows a mature intensity that extends all the way into a smooth, silken finish.

*Wine analysis:*

Total acid: .65 g/L  
Final pH: 3.54  
Residual sugar: .86 g/L  
Alcohol: 15.3% by volume

• V I N T A G E •

Our 2008 harvest rewarded us with a small crop of very high quality fruit, although the months leading up to it brought grey hair to our vineyard team. Even so, Napa Valley came through remarkably unscathed by the drought, frost, fire and hot winds that plagued other California regions. After heavy rainfall, spring turned into the driest on record. The drought-condition spring months were punctuated by the worst April frosts in several decades; our vineyard team protected our vineyards during 25 sleepless nights to save our crop. The low rainfall, coupled with dry winds during bloom and berry set, reduced yields 25 percent or more in most varieties. Fortunately, Mother Nature's mood improved as summer progressed, resulting in an excellent ripening period. Harvest went "textbook" smoothly for all varieties. We picked the Merlot grapes for this wine from September 6 to October 3, 2008.

• V I N E Y A R D S •

The majority of the fruit for this wine came from vineyards in the Stags Leap District, where our Wappo Hill Vineyard is located. Stags Leap was the first American Viticultural Area (AVA) in the U.S. to be granted the designation based on its distinct soils. These soils result in low-vigor vines that yield fruit with formidable intensity and elegant flavor. The Oakville fruit, primarily from our To Kalon Vineyard, is rich and densely flavored, while Carneros fruit contributes elegant vibrancy.

*Appellation: Napa Valley*

*Grape Sourcing: 60% Stags Leap District, 30% Oakville (29% To Kalon Vineyard), 7% Carneros (Napa), 3% Oak Knoll District*

• W I N E M A K I N G •

The grapes were gently hand-harvested in the cool morning hours. This wine received an average of 22 days of maceration (skin contact) to soften tannins and enhance varietal complexity. A secondary in-barrel malolactic fermentation imparted roundness and depth. The Merlot then aged 14 months in French oak barrels, of which 15% were new. Inclusion of complementary varieties in the blend enhances the wine's structure and complex flavor profile. This Merlot was bottled in May of 2010.

SUGGESTED RETAIL PRICE: \$23.00

7801 ST. HELENA HIGHWAY, OAKVILLE, CA 94562 TELEPHONE 1.888.RMONDAVI WWW.ROBERTMONDAVIWINERY.COM