



ROBERT MONDAVI
WINERY

2 0 0 8

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

Winemaker's notes:
An enticing wine with alluring aromas and flavors of wild blackberries, sweet red cherries, a zing of fresh cranberry and a hint of graphite. Well-structured tannins are fine-grained and silky, and the wine ends with a long, smooth finish. Delicious and distinctive.

Wine analysis:
Total acid: 0.63
Final pH: 3.55
Residual sugar: 0.09% (dry)
Alcohol: 15.3% by volume

• V I N T A G E •

In 2008, a relatively dry winter extended into an unusually dry spring. Low rainfall, combined with record-setting frost events during bud-break and erratic temperatures at flowering, set up a vintage of considerably smaller-than-average yields. After the initial spring trials, the growing season settled into a pattern of moderation until a hot spell at the end of August. In September, the weather cooled, a welcome respite that brought down sugar levels and slowed harvest to a trickle. Picking of Pinot Noir began September 9th and proceeded at a leisurely pace, allowing crews to make several passes through each vineyard and bring the grapes in section by section as they ripened to perfection. The last grapes for this Pinot Noir were harvested on September 24th.

Grapes: Harvested at 25.5° Brix (average) with 0.76% initial acid and 3.50 pH

• V I N E Y A R D S •

Appellation:
Los Carneros AVA

Grape Sourcing:
91% Los Carneros—Napa Valley,
5% Atlas Peak—Napa Valley, 4% Russian River—Sonoma County

• 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 French yeasts for enhanced complexity and character
20 days skin contact (maceration) to soften tannins
100% in-barrel malolactic fermentation
Six months aging in toasted French barrels (27% new oak)