



ROBERT MONDAVI
WINERY

2 0 0 8

P I N O T N O I R R E S E R V E

C A R N E R O S , N A P A V A L L E Y

• W I N E •

Varietal composition:

100% Pinot Noir

Flavor descriptors:

Silky, opulent layers of black cherry and cranberry with complex nuances of sweet spice, sandalwood and Earl Gray black tea. Richly textured flavors with balanced acidity.

Wine analysis:

Total acid: 0.64%
Final pH: 3.42
Residual sugar: 0.73% (Dry)
Alcohol: 15.2% 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 gray 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 viticultural regions. After heavy January rainfall, spring turned into the driest on record. Total rainfall measured 27.6 inches at our To Kalon Vineyards in Oakville and 17.34 inches in Los Carneros. The drought-condition spring months were punctuated by the worst April frosts in several decades; fortunately, our vineyard team's 25 sleepless nights applying frost protection saved our crop. The low rainfall, coupled with dry winds during bloom and berry set, reduced yields by 25 percent or more in most varieties. Luckily, Mother Nature's mood improved as summer progressed, resulting in an excellent ripening period. Harvest, which began on August 8 and ended in mid-October, went "textbook" smoothly through all varieties. We picked the Pinot Noir grapes for this wine from September 6 to 11.

Grapes: (Average) 26.7° Brix with 0.74% initial acid and 3.35pH

• V I N E Y A R D S •

Appellation:

Los Carneros AVA, Napa Valley

Grape Sourcing:

100% Los Carneros AVA (60% from Rancho Carneros Vineyard and 40% from Hyde Vineyard Robert

• W I N E M A K I N G •

Hand-harvested in cool morning hours
30% whole cluster fermentation for spiciness
Co-fermentation of Pinot Noir clones for layers of flavor
Fermented in traditional open top fermenters
27 days skin contact (including cold soaking and extended maceration) to soften tannins
All in-barrel malolactic fermentation
12 months of aging in new, toasted Burgundy barrels
Bottled without fining