



ROBERT MONDAVI
WINERY

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C A B E R N E T S A U V I G N O N

O A K V I L L E D I S T R I C T

It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi chose Oakville for his vineyards and winery, his vision of gracious living and world class winemaking has extended all the way down into its soils.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

83% Cabernet Sauvignon
8% Cabernet Franc
5% Petite Verdot
3% Merlot
1% Malbec

Flavor descriptors:

Densely-packed aromas of ripe plum, blackberry, chocolate mint and Provencal herbs anticipate the deep, multi-layered flavors echoed within and augmented by lush black cherry, blueberry, anise, espresso and toasty oak. Firm, ample tannins and a persistent black-fruit finish assure the potential to develop even greater complexity in the years to come.

Wine analysis:

Total acid: 6.7 g/L
Final pH: 3.66
Residual sugar: 0.52 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

This was a classic, nearly-textbook growing season of warm, sunny days and cool, foggy nights punctuated by a couple of brief heat blasts - the perfect recipe for long, flavor-building hangtime and ideal balance of sugar and acid. It was remarkably smooth sailing as we harvested the To Kalon Vineyard for the Oakville Cabernet Sauvignon from September 29 through October 10, just before a rare tropical storm blew in on October 13. The most common themes for the vintage were low yields of small, flavorful berries and excellent flavor maturity at favorable, relatively-low sugar levels.

• V I N E Y A R D S •

With a distinguished history going back to 1868, the To Kalon Vineyard was declared the Vineyard of the Year by the California State Farm Bureau in 2011 and many think of it as a true first-growth of Napa Valley. Situated in the very heart of the valley, the To Kalon Vineyard lies on prime benchland in west Oakville. The low fertility, well-drained, gravelly clay soils combined with optimal sun exposure yield rich, complex flavors and impeccable fruit maturity.

Grape Sourcing: 100% Oakville AVA, 100% To Kalon Vineyard

• W I N E M A K I N G •

As each block reached peak maturity it was hand harvested and the grapes were sorted in the To Kalon Cellar before they were gently destemmed and gravity-fed into oak tanks. Warm fermentation and a total of forty-one days of skin contact (maceration), maximized flavor extraction, added layers of complexity and polished the tannins. The new wine was transferred to French oak barrels (75% new) for secondary fermentation, seamlessly integrating fruit and oak flavors. Small amounts of Cabernet Franc, Petit Verdot, Merlot and Malbec were blended with the Cabernet Sauvignon midway through aging for added complexity. Eighteen months of aging married the flavors and allowed the wine to develop greater depth and nuance.