



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 0 9

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

N A P A V A L L E Y

Our Cabernet Sauvignon Reserve is the wine which embodies Robert Mondavi's philosophy of making wines that are powerful yet gentle. Each year the blend reflects the "First Growth" quality of the To Kalon Vineyard. It is a classic wine which represents the history of innovation and style at Robert Mondavi Winery.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

88% Cabernet Sauvignon
8% Cabernet Franc
4% Petit Verdot

Flavor descriptors:

A profusion of aromas - crème de cassis, black cherry coulis, anise, violet, black olive, fresh herb and smoke - spill out of the glass and scent the room. Profoundly deep, complex flavors echo the aroma with firm, well-integrated tannins, vibrant acidity and a long, cocoa-mineral finish.

Wine analysis:

Total acid: 6.5g/L
Final pH: 3.71
Residual sugar: 0.50 g/L
Alcohol: 15% 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 waves - the perfect recipe for long, flavor-building hang time and ideal sugar to acid balance. It was remarkably smooth sailing as we harvested the reserve blocks at the To Kalon Vineyard and other select vineyards in the Oakville AVA from September 22 through October 12. 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 •

When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery in 1966 he remarked that "It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure." Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. The To Kalon Vineyard lies on prime benchland in west Oakville. The low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and impeccable fruit maturity. Our Cabernet Sauvignon Reserve is blended from the finest blocks within To Kalon, as well as other select vineyards in the Oakville AVA.

Appellation: 100% Oakville District, Napa Valley

Grape Sourcing: 82% To Kalon Vineyard

• W I N E M A K I N G •

The grapes were hand-harvested into small containers and carefully double-sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 43 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins round and supple. The new wine was drained and gently pressed into 100% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the eighteen months of barrel aging. The wine was bottled in August of 2011.

C A S E S P R O D U C E D : 7 , 7 1 4