



ROBERT MONDAVI

WINERY

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CABERNET SAUVIGNON

STAGS LEAP DISTRICT

The distinct flavor and texture profile of Cabernet Sauvignon from the Stags Leap District has the remarkable ability to reflect the subtle nuances of each vintage while always expressing the unique terroir of the region.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

100% Cabernet Sauvignon

*Flavor descriptors:*

The intense color of this wine provides a preview to the complex and intense aromas of red berry fruit, mocha-chocolate and herb garden sage. Fresh blueberry and blackberry flavors are accentuated by a vibrant acidity and balanced with creamy oak.

*Wine analysis:*

Total acid: 7.0 g/L  
Final pH: 3.36  
Residual sugar: 0.88 g/L  
Alcohol: 15.0% 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 sugar to acid balance. October rains gave winemakers a little concern but this Stags Leap Cabernet Sauvignon was picked on September 18 and was safely in the fermentor when the rains appeared. The vintage will be remembered for low yields of small, flavorful berries and excellent flavor maturity.

• V I N E Y A R D S •

The famed Stags Leap District is a small valley on the Napa Valley's east side where nights are slightly cooler than elsewhere in the region due to a breeze that passes between the hills. Between this subtle variation in climate and its famously unique soils of old river sediments and heavy loamy clay, the Stags Leap District is home to three square miles of low-vigor vines that produce wines of robust and yet elegantly balanced flavors.

*Appellation: Stags Leap District*

*Grape Sourcing: 100% Stags Leap District*

• W I N E M A K I N G •

This Cabernet Sauvignon was hand-harvested in small picking boxes, then hand-sorted as it arrived in our To Kalon Cellar. The clusters were then gently destemmed directly into oak tanks using our gravity flow philosophy which eliminates the use of a must pump. After fermentation and following 41 days of skin contact, the wine was transferred, again by gravity, to French oak barrels (100 % new). The remaining skins and seeds were conveyed to a basket press for gentle extraction. All of the wine completed malo-lactic fermentation in barrel. After 20 months of aging, the wine was bottled in August 2011.

CASES PRODUCED: 679

SUGGESTED RETAIL PRICE: \$85.00