



ROBERT MONDAVI
WINERY

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FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2009 Fumé Blanc Reserve continues the tradition of making world class Sauvignon Blanc from our historic To Kalon Vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

98% Sauvignon Blanc
2% Sémillon

Flavor descriptors:

Magnolia and verbena flowers open to lemon and grapefruit aromas with a hint of ginger and cardamom. Flavors of fresh nectarine are carried by a round, ample mouthfeel which finishes with light citrus.

Wine analysis:

Total acid: 7.4 g/L
Final pH: 3.10
Residual sugar: 0.99 g/L
Alcohol: 14.2 % by volume

• V I N T A G E •

Our 2009 vintage in To Kalon Vineyard witnessed ideal sunny conditions until a rare subtropical storm brought rain in mid-October. Fortunately, Sauvignon Blanc and Sémillon are early ripening varieties and were safely in barrel when the rains came. Daily temperatures were well below normal in August and September which allowed the grapes to fully ripen and yet maintain a bright acidity. We picked our Sauvignon Blanc from August 18 through September 3 in order to capture both the brightness of the early fruit and the mature flavors from the later harvest.

• V I N E Y A R D S •

The 2009 Fumé Blanc Reserve was sourced from our favorite ToKalon Sauvignon Blanc and Sémillon vineyard blocks. Grapes from T Block, planted in 1960, showcase the concentration and deep flavors produced by older vines. Younger vines, planted in 1994, deliver vibrant fruit and lively structure to the blend. A small portion of Sauvignon Blanc comes from I Block, a vineyard that dates back to 1945. The dry farmed vines from this heritage block bring added complexity to the wine. The Sémillon, which finishes the blend, is also grown in To Kalon.

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

• W I N E M A K I N G •

Hand harvested grapes were pressed as whole clusters allowing the delicate free-run juice to be kept separate from the press cuts. Barrel fermentation (100%) occurred in French oak barrels (24% new) which have been specifically selected for Sauvignon Blanc. To retain the crisp acidity and the rich fruit flavors, the wine did not undergo malolactic fermentation. During the 11 months of barrel aging, we hand-stirred the yeast lees (a process called *bâtonnage*) to increase harmony and impart a creamy texture. At blending, a small portion of Sémillon was added to enhance floral notes and silky mouthfeel.

CASES PRODUCED: 1867