



ROBERT MONDAVI
WINERY

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PINOT NOIR RESERVE

CARNEROS, NAPA VALLEY

The 2009 Pinot Noir Reserve is an expressive wine with exceptional weight and presence.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
The fresh aroma of wild blueberry with a hint of grenadine and black cherry invites us into this powerful wine. A hint of toasty oak adds complexity. Velvety tannins with balanced acidity provide structure for the long finish.

Wine analysis:
Total acid: 6.4 g/L
Final pH: 3.47
Residual sugar: 1.22 g/L
Alcohol: 15.1% by volume

• V I N T A G E •

Napa Valley's 2009 vintage featured ideal sunny conditions until a rare subtropical storm dropped four inches of rain in mid-October. Fortunately for Robert Mondavi Winery, we had already picked all of our Pinot Noir under dry September skies. Cumulative solar radiation was well below normal in August and September, the lowest since 2006. Morning fog and mild temperatures kept Pinot Noir's fresh acidity while ripe flavors developed and matured at desirably lower sugars. A few heat "bumps" in September started the Pinot Noir harvest that began on September 4 and finished by September 24.

• V I N E Y A R D S •

The 2009 Pinot Noir Reserve blend consists of 70% Rancho Carneros Vineyard and 30% Hyde Vineyards Pinot Noir. These two renowned vineyards located in the Carneros AVA benefit from evening fog and marine breezes, conditions which create expressive and complex Pinot Noir. Head-trained, dry-farmed vines in Rancho Carneros were planted in the 1970s and Hyde Vineyards in 1979. We believe that these older, established vineyards yield fruit worthy of a Reserve Pinot Noir.

Appellation: Carneros, Napa Valley

Grape Sourcing: 100% Carneros (70% Rancho Carneros Vineyard and 30% Hyde Vineyards)

• W I N E M A K I N G •

We hand-harvested the Pinot Noir grapes in the cool morning hours to capture vivid fruit flavors and natural balance, and then hand sorted the grapes at the winery to ensure highest quality. We fermented about 30 percent of each tank as whole clusters to add spiciness and aromatics to the wine; the balance was destemmed and lightly crushed. The must was first "cold soaked" for four to ten days for gentle extraction and then fermented in traditional open-top fermenters, using punchdowns in both stages to re-submerge the cap. After an average of 21 days maceration (including the cold soak) to soften tannins and develop flavors, we transferred the wine to 100% new toasted Burgundian oak barrels for malolactic fermentation. Following 12 months of aging in oak barrels, the wine was bottled without fining.

CASES PRODUCED: 2,177