



ROBERT MONDAVI
WINERY

2 0 0 9

TO KALON CABERNET SAUVIGNON

NAPA VALLEY

Our limited bottling of To Kalon Cabernet Sauvignon showcases the prestige and grand *terroir* of this world class vineyard. It is a wine that truly represents Robert Mondavi's vision of perfection and quest for excellence.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

Solid, seamless, with an incredible sense of flow, the To Kalon Cabernet Sauvignon artfully achieves elegance with intensity. Dark wild berries, cocoa powder and a hint of licorice provide the aroma and flavor profile. Broad, full tannins create a velocity that drives the wine through its lengthy finish.

Wine analysis:

Total acid: 7.0 g/L
Final pH: 3.67
Residual sugar: 0.73g/L
Alcohol: 15.65% by volume

• V I N T A G E •

2009 was characterized by a relatively dry winter followed by a summer of warm, sunny days and cool, foggy nights punctuated by a just a couple of brief heat waves. This was a perfect scenario for long, flavor-building hang time and ideal sugar to acid balance. The grapes for this To Kalon Cabernet Sauvignon were picked between from September 25 through October 1, just before some early October rain.

• 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. For this To Kalon Cabernet Sauvignon we selected grapes from two special vineyard blocks planted in the 1970s.

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

• W I N E M A K I N G •

When the Cabernet Sauvignon grapes achieved optimal ripeness, they were hand-harvested into small boxes and carefully transported to our gravity-flow To Kalon Cellar. After hand sorting, the clusters were gently destemmed directly into traditional French oak tanks for fermentation and extended maceration – a total of 43 days of skin contact. The new wine was drained and the skins were gently pressed into 100% new French oak barrels where malolactic fermentation was completed. Twenty six months of aging encouraged full integration of oak and fruit and guided the tannins to be round and supple. The 2009 vintage was bottled in February 2012.

C A S E S P R O D U C E D : 2 7 9