



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 0

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

O A K V I L L E D I S T R I C T

It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi chose Oakville for his vineyards and winery, his vision of gracious living and world-class winemaking has extended all the way down into its soils.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

88% Cabernet Sauvignon
7% Cabernet Franc
4% Merlot
1% Malbec

Flavor descriptors:

Classically Cabernet. Classically Oakville, the wine strikes a captivating balance between power and finesse. The delicious core of layered black fruit - crème de cassis, blackberry and black cherry - is imbued with rich mocha and toasty toffee with subtle traces of fresh bay and black pepper. Already complex and approachable, the sumptuous, mouth filling texture is lifted by refreshing acidity.

Wine analysis:

Total acid: 7.1g/L
Final pH: 3.46
Residual sugar: 1.25 g/L
Alcohol: 15% by volume

• V I N T A G E •

This notably cool growing season had the beneficial effect of extending “hang time,” literally giving the clusters additional time for flavor development. September brought excellent harvest conditions, with an extra surge of heat at the end of the month, and we began Oakville Cabernet on October 4th. The heat and consequent rush to harvest worked to our advantage and we finished harvesting the Oakville blocks on October 16th, a few days ahead of a late October storm. 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 “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 and optimal sun exposure yield rich, complex flavors and impeccable fruit maturity.

Appellation: 100% Oakville District, Napa Valley, 99% To Kalon

• W I N E M A K I N G •

The grapes were hand-harvested into small bins and carefully 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 36 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into 75% 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 October of 2012.

C A S E S P R O D U C E D : 8 , 3 3 3