



ROBERT MONDAVI

WINERY

2 0 1 0

F U M É B L A N C

N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley. He was able to produce a richer style, with the brightness of Sauvignon Blanc. Fume Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

94% Sauvignon Blanc  
6% Semillon

*Flavor descriptors:*

Fresh aromas of lime, guava and lemon verbena anticipate crisp, mouthwatering flavors of ripe honeydew, lemongrass and honeysuckle with subtle spice notes. The ample mouthfeel and creamy texture is enlivened by zesty acidity and lingering citrus flavors.

*Wine analysis:*

Total acid: 6.9 g /L  
Final pH: 3.17  
Residual sugar: .58 g/L  
Alcohol: 13.9% by volume

• V I N T A G E •

2010 will be remembered as one of the coolest growing seasons in decades. The "summer of no summer" had the beneficial effect of extending "hangtime", literally giving the clusters additional time for flavor development, while making growers nervous about getting their grapes in before the rainy season. A sudden, brief heat spike at the end of August caused a bit of sunburn in our Tokalon vineyard, which had to be thinned before harvest began. It also brought a lot of fruit ripe at the same time, making for hectic work as our Sauvignon Blanc harvest began on August 30<sup>th</sup>. September brought the warm, days and cool nights essential for peak maturity and we completed the Sauvignon Blanc and Semillon harvest for our Fumé Blanc on September 29<sup>th</sup>, just a little later than normal.

• V I N E Y A R D S •

We take full advantage of the complementary characteristics of the fruit from our Wappo Hill Vineyard in the Stag's Leap District and that from our renowned To Kalon Vineyard at the winery in the Oakville District and, together, they make up over 80% of the blend. We look to the Wappo Hill Vineyard for the bright citrus and herbal flavors that have made Sauvignon Blanc a classic. The Tokalon Vineyard fills out the mid body and lends the wine additional layers of complexity bringing floral, tropical and lemongrass flavors to the blend.

*Appellation: Napa Valley*

*Grape Sourcing: 51% Stags Leap District, 30% Oakville, 19% Napa Valley*

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters, minimizing skin contact, to retain freshness and vibrancy. 69% of the juice was barrel fermented for added richness and complexity. The balance underwent a cool fermentation in stainless steel to showcase the lively fruity and herbal flavors. The new wine was aged for five months in 60-gallon French oak barrels, sùr lie (on the yeast lees), and hand stirred twice a month for a creamy texture and seamless integration of flavors. The wine was bottled July, 2011.