



ROBERT MONDAVI
WINERY

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FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2010 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:

96% Sauvignon Blanc
4% Sémillon

Flavor descriptors:

A Sauvignon Blanc like no other, the 2010 vintage offers a gorgeous, mouthfilling expression of purity of terroir, elegance, complexity and remarkable length. One sip demands another as layer upon layer of bright citrus, lush tropical and floral flavors, herbal and mineral nuances, and spice are revealed with a subtle underpinning of creamy, well-integrated oak.

Wine analysis:

Total acid: 7.5 g/L
Final pH: 3.14
Residual sugar: 0.97 g/L
Alcohol: 14.5 % by volume

• V I N T A G E •

This notably cool vintage kept the vineyard crew busy thinning shoots and leaves to increase sun exposure and encourage ripening. It also had the beneficial effect of extending “hangtime,” literally giving the clusters additional time for flavor development. A brief, intense heat wave in late August resulted in sunburn to some of the exposed clusters, particularly in the To Kalon Sauvignon Blanc, where we had to thin an already small crop. As we harvested our reserve blocks, from September 4th through 22nd, Mother Nature returned us to the warm, days and cool nights essential for peak maturity.

• V I N E Y A R D S •

The historic To Kalon vineyard is esteemed as one of the true first growths of the Napa Valley. Since it was first planted, in 1868, the low-fertility, well-drained, gravelly clay loam soils and optimum sun exposure has made it one of the most renowned and sought-after vineyards in the world. Nearly half of the grapes were harvested from T-block, a heritage block planted in 1960. These dry farmed, head-trained, cane-pruned vines offer purity of varietal expression, great concentration and depth of flavor. A small amount of fruit was selected from historic I-block, for its key contribution of minerality, length and elegance. Planted in 1945, this block is the oldest Sauvignon Blanc vineyard in North America.

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

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning and carefully sorted in our To Kalon Cellar to remove any sunburned clusters. The fruit was then gently pressed as whole clusters, allowing the delicate free-run juice to be kept separate from the press cuts. All of the juice went to French oak barrels, 32% of them new, for a slow, cool fermentation. Throughout nine months of barrel aging, the wine was aged on the yeast lees (*sûr lie aging*) and hand-stirred (*bâtonnage*) twice weekly, for a creamy texture and to enhance the volume and length. A small amount of Sémillon was added for increased elegance, richness and roundness.

CASES PRODUCED: 984