



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 0

MERLOT

N A P A V A L L E Y

We source only quality vineyards in the Napa Valley for this Merlot to ensure that it is concentrated, harmonious and memorable.
Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

94% Merlot
2% Cabernet Franc
2% Cabernet Sauvignon
2% Malbec

Flavor descriptors:

Deliciously true to the variety, it weaves together a rich and complex array of concentrated black and red berries, dusty earth and a hint of fresh herbs, rounded by a sweet underpinning of mocha-tinged toasty oak. It fleshes out steadily in the glass, and lingers, revealing even more layers of lush, ripe cherry and plummy fruit supported by firm, fine-grained tannins and a refreshing acidity.

Wine analysis:

Total acid: 6.8 g/L
Final pH: 3.58
Residual sugar: .73 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. September brought excellent harvest conditions, with an extra surge of heat at the end of the month that brought many blocks to maturity at the same time. Our Merlot harvest started on October 2nd, a few weeks later than normal. The rush to harvest worked to our advantage, getting almost the entire crop in before a late-October rainstorm. 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 •

The vast majority of the fruit for this wine came from vineyards in the Stags Leap District, where our Wappo Hill Vineyard is located. The region is renowned for the smooth, fleshy mouthfeel and purity of fruit expression we look for in Merlot. This terroir-sensitive variety responds to the shallow, well-drained soils by producing low yields of fruit with formidable intensity and a slightly dusty character tempered by Merlot’s signature elegance.

Appellation: Napa Valley

91% Stag’s Leap District, 31% Wappo Hill(Stag’s Leap)

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, gently crushed and inoculated for a warm fermentation setting the stage for maximum flavor extraction while keeping the tannins in check. 17 days of extended maceration further enhanced color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to French oak barrels (15% new) for malolactic fermentation and eighteen months aging to develop greater roundness and depth. Small amounts of complementary varieties were included in the blend, further enhancing the wine’s structure, balance and complex flavor profile. The wine was bottled in July, 2012.