



ROBERT MONDAVI

WINERY

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M O M E N T U M

N A P A V A L L E Y

We get caught up in the momentum of tasting and blending wines. Sometimes this leads to a blend of several varieties and sometimes we find pleasure in a single grape from a single vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Merlot

Flavor descriptors:

Dark plum and black cherry create the base notes for this bright and lively wine while mocha -coffee spice complements and completes the enticing aroma. A velvety texture with refreshing brightness offers pleasure and approachability.

Wine analysis:

Total acid: 8.0 g/L
Final pH: 3.30
Residual sugar: 0.70 g/L
Alcohol: 15.0% by volume

• V I N T A G E •

This notably cool vintage kept vineyard crews 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 grapes to their full maturity. This Merlot was harvested on October 8th, a little later than average but 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 Merlot grapes for this wine came from the Schweitzer Vineyard in the Stags Leap District, Napa Valley. This A.V.A. is renowned for wines with a purity of fruit expression and a fleshy, velvety mouthfeel.

Appellation: Napa Valley

Grape Sourcing: 100% Stags Leap District

• 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. 22 days of skin contact enhanced color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to French oak barrels (100% new) for malolactic fermentation and twenty seven months aging to develop greater roundness and depth. The wine was bottled in February, 2013.

CASES PRODUCED: 779

SUGGESTED RETAIL PRICE: \$50.00