



**ROBERT MONDAVI
WINERY**

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P N X

C A R N E R O S , N A P A V A L L E Y

Grapes from Carneros' Stanly Ranch are showcased in this 2010 PNx. This Spotlight Pinot Noir expresses the spicy, bold characteristics of the variety.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Ripe cranberry and spice aromas combine with lively acidity and rich raspberry flavors to create a bold impression. Balanced use of French oak offers a hint of caramel while allowing full fruit expression. Soft tannins lead to a luscious finish.

Wine analysis:
Total acid: 6.42 g/L
Final pH: 3.56
Residual sugar: 0.78 g/L
Alcohol: 14.8% by volume

• V I N T A G E •

The 2010 growing season was one of the coolest in recent memory. A brief, intense heat wave in August gave a little push to the harvest but Pinot Noir picking didn't begin until late September. The Stanly Ranch was harvested on October 4 just ahead of the mid-October rains. Yields were significantly lower in 2010 but the prolonged ripening season offered concentrated flavors and excellent quality.

• V I N E Y A R D S •

The grapes for this 2010 PNx are from the Stanly Ranch, an acclaimed vineyard on the Napa side of the Carneros appellation. Originally planted in the 1870's, this vineyard is one of the early sites of Pinot noir clonal experimentation. The vineyard sits next to the San Pablo Bay where cool temperatures create an ideal environment for intense Pinot Noir aromatics.

Appellation: Carneros, Napa Valley
Grape Sourcing: 100% Los Carneros AVA (Napa)

• W I N E M A K I N G •

Hand-harvested Pinot Noir grapes were fermented and macerated in oak tanks for 18 days. Each tank contained 20-30% whole grape clusters, a practice that adds spiciness and structure. A four to ten day cold soak enhanced color extraction and tannin texture. Malolactic fermentation and 12 months of aging occurred in 100% Burgundian oak barrels. Balanced oak gives prominence to the dark berry fruit. The wine was bottled in August, 2011.

CASES PRODUCED: 904
SUGGESTED RETAIL PRICE: \$45