



ROBERT MONDAVI
WINERY

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PINOT NOIR RESERVE

CARNEROS, NAPA VALLEY

“The 2010 Pinot Noir Reserve is an expressive wine with exceptional weight and presence.”

Genevieve Janssens - Director of Winemaking

Varietal composition:
100% Pinot Noir

• W I N E •

Flavor descriptors:

Deep aromas of black plum, black cherry, violets and toasty oak echo on the palate. Impeccably balanced, this is a substantial wine with layers of complex flavors, a rich sensual texture, velvety, fine-grained tannins and a long, silky finish.

Wine analysis:

Total acid: 6.4 g/L
Final pH: 3.46
Residual sugar: 0.79 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

An exceptionally chilly, wet spring followed by a cool summer required multiple passes through the vineyard for leaf and shoot thinning to increase sun exposure, keep mildew in check and to encourage ripening. The below-average temperatures, punctuated only by a brief, intense heat wave in August put the 2010 vintage behind by two to three weeks and our harvest of the reserve blocks of Pinot Noir in the Carneros region finally began on September 22nd. As the clusters matured, the berries demonstrated remarkably rich, concentrated flavors, due to their small size and the prolonged ripening season. Fortunately, we finished the Pinot Noir harvest by September 27, well ahead of heavy mid-October rains, and while yields were significantly lower than average quality was exceptionally fine.

• V I N E Y A R D S •

The Carneros AVA, in southernmost Napa Valley, is renowned for producing Napa Valley's finest Pinot Noir and Chardonnay. The cooling fog and breeze from nearby San Pablo Bay allow the grapes to mature slowly and to retain bright acidity. 82% of the grapes were harvested from the head-trained, dry-farmed vines of the Rancho Carneros vineyard, which was planted in 1970. The fruit from these old vines brings weight, depth and complexity to the blend. The Hyde Vineyard, planted in 1979, makes up the balance of the blend. The clonal diversity further enhances complexity and heightens fruitiness, elegance and structure.

Appellation: Carneros, Napa Valley

Grape Sourcing: 100% Carneros Napa Valley (82% Rancho Carneros Vineyard and 18% Hyde Vineyard)

• W I N E M A K I N G •

The clusters were hand-harvested in the cool of the morning to retain fruity, delicate flavors, and then carefully sorted at our winery. To maximize fruitiness, the grape clusters were destemmed into small, open-top fermentation tanks as whole berries. Some fermenters also included as much as 30% whole clusters, adding a bit of spice, structure and subtle aromatics. Several days of cold soak, gentle punchdowns, by hand, during fermentation and extended maceration, adding up to a total of 24 days of wine to skin contact, worked together to achieve rich, fully developed flavors and the soft, silky mouthfeel we seek for the reserve Pinot Noir. The new wine went into 100% new French oak for malolactic fermentation and matured for 12 months.

CASES PRODUCED: 1903