



ROBERT MONDAVI
WINERY

NAPA VALLEY

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F U M É B L A N C

N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley: He was able to produce a richer style with the brightness of Sauvignon Blanc. Fumé Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

96% Sauvignon Blanc
4% Semillon

Flavor descriptors:

A substantial, mouth-filling wine with notable richness, yet it's teeming with freshness and energy. It strikes a beautiful, Sancerre-like balance of citrusy fruit and herbal flavors – citrus, honeydew, lemon verbena - with cleansing minerality and racy acidity. There's a captivating sense of lift on the palate with a lithe, creamy underpinning that carries through the long, elegant finish.

Wine analysis:

Total acid: 7.0 g/L
Final pH: 3.25
Residual sugar: 0.95 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

Continuing a decade-long trend of cool vintages, the 2011 growing season brought tenacious morning fog, unseasonably cool weather and rainfall at flowering time and in October, during harvest. The good news is that the cool conditions gave the grapes a generous amount of hangtime, which translates to optimum flavor maturity at relatively low brix (sugar). In one of the latest vintages on record, we began our Sauvignon Blanc harvest over two weeks later than normal, on September 6th. The last of it came in on September 26th, well before the rains set in. Genevieve noted that although yields were quite low, flavor development was exceptional and sugar to acid balance, impeccable: "It was an exciting year for Sauvignon Blanc. It dances through the mouth."

• V I N E Y A R D S •

This is a classic Napa Valley blend that brings together the best of the valley's American Viticultural Areas, each sub region contributing something a little different to the blend. The Stag's Leap District was our primary source and offers the quintessential attributes that distinguish Sauvignon Blanc: bright citrus, fresh herbs and mineral flavors. The warmer locations add opulence, floral character and delightful tropical notes. The breadth of fruit sources provided a myriad of flavors for the blend, ultimately shaping a wine of great character and complexity.

*Grape Sourcing: Napa Valley – 42% Stags Leap District, 12% Oakville District,
the balance from other Napa Valley and northern California vineyards*

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters, minimizing skin contact, to retain freshness and vibrancy. 67% of the juice was barrel fermented for added richness and complexity. The balance underwent a cool fermentation in stainless steel to showcase the lively fruity and herbal flavors. The new wine was aged for nine months in 60-gallon French oak barrels, sùr lie (on the yeast lees), and hand stirred twice a month for a creamy texture and seamless integration of flavors. The wine was bottled November, 2012.