



ROBERT MONDAVI  
WINERY

NAPA VALLEY

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FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2011 Fumé Blanc Reserve continues the tradition of making world-class Sauvignon Blanc from our historic To Kalon Vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

98% Sauvignon Blanc  
2% Sémillon

*Flavor descriptors:*

A deliciously compelling dichotomy: Tremendous flavor intensity and generosity of weight countered by vivid freshness and refreshing acidity. The citrus-laced mélange of verberna, white currant, sweet marjoram, white flowers and minerality has subtle undertones of spiced passion fruit, sweet marzipan and creamy, well-integrated oak. Remarkably long, vibrant finish.

*Wine analysis:*

Total acid: 8.3 g/L  
Final pH: 3.18  
Residual sugar: 0.59 g/L  
Alcohol: 13.5% by volume

• V I N T A G E •

The 2011 growing season brought tenacious morning fog, unseasonably cool weather and crop loss due to rainfall at flowering time. 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, our reserve blocks followed suit and we harvested them over two weeks later than normal, from September 10<sup>th</sup> through September 22<sup>nd</sup>. Genevieve noted that although yields were quite low, flavor development was exceptional and sugar to acid balance, impeccable.

• V I N E Y A R D S •

When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery in 1966 he remarked that “It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure.” Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. Situated on prime benchland in west Oakville, the low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and peak fruit maturity. Over half of the Sauvignon Blanc was harvested from T-block, a heritage block planted in 1960. These dry farmed, head-trained, cane-pruned vines offer purity of varietal expression, great concentration and depth of flavor. A small amount of fruit was selected from historic I-block, for its key contribution of minerality, length and elegance.

• 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, allowing the delicate free-run juice to be kept separate from the press cuts. All of the juice went to French oak barrels, 29% of them new, for a slow, cool fermentation. Throughout ten months in barrels the wine was aged on the yeast lees (*sûr lie aging*) and hand-stirred (*bâtonnage*) twice weekly, for a creamy texture and to enhance the volume and length. A small amount of Sémillon was added, bringing increased elegance, richness and roundness to the blend. The wine was bottled in August of 2012.

CASES PRODUCED: 987