



2 0 1 1

I B L O C K F U M É B L A N C

T O K A L O N V I N E Y A R D

Harmonious and seamless, this is a wine of elegance and finesse. It is an exquisite expression of I Block's venerable vines.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Sauvignon Blanc

Flavor descriptors:
Hints of lemongrass, garden thyme and sage combine with the fresh citrus aromas of white grapefruit and tangerine. The palate is an amazing contrast of viscosity and vibrancy, a sequence of sensations which express both volume and brightness.

Wine analysis:
Total acid: 7.9 g/L
Final pH: 3.20
Residual sugar: 0.43 g/L
Alcohol: 13.5 % by volume

• V I N T A G E •

While the notably cool 2011 vintage presented challenges for a number of grape varieties, it produced wonderful Sauvignon Blanc. Unfortunately, the crop was very small due to unwelcome rain during flowering. The grapes matured slowly through the cool, foggy summer, providing layers of ripe, delicious flavors with balanced acidity. The onset to harvest was one of the latest on record – we harvested I Block in a series of pickings from September 9-16.

• V I N E Y A R D S •

The I Block of Robert Mondavi Winery's To Kalon Vineyard is the sole source of grapes for this 2011 I Block Fumé Blanc. This famed block in Napa Valley's Oakville AVA is believed to be the oldest Sauvignon Blanc vineyard in North America. It was planted in 1945 with head trained vines on phylloxera resistant St. George rootstock. To Kalon's well drained gravelly loam soils provide optimal conditions for perfect ripeness and concentrated flavors. The old vines are never irrigated and typically yield less than one ton/acre. This low production results in intensely flavored fruit, unique in its concentration and opulence.

Grape Sourcing: 100% I Block, To Kalon Vineyard, Oakville AVA, Napa Valley
Date planted: 1945

• W I N E M A K I N G •

I Block Sauvignon Blanc grapes were hand-harvested and gently pressed as whole clusters. All of the juice was fermented in 60-gallon French oak chateau barrels, of which 42% were new. These barrels were coopered specifically for Sauvignon Blanc. To retain all of the natural acidity as a balance to the rich, full fruit, the wine did not undergo malolactic fermentation. During the 10 months of barrel aging *sur lie*, we hand-stirred the yeast lees (a process called *bâtonnage*) to increase harmony and impart creamy texture.

C A S E S P R O D U C E D : 1 4 7