



ROBERT MONDAVI  
WINERY  
NAPA VALLEY  
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P I N O T N O I R  
C A R N E R O S

Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir characteristic of the appellation. With crisp acidity and tight structure, these wines exhibit that spicy berry fruit you look for in a Carneros Pinot Noir.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Pinot Noir

*Flavor descriptors:*  
Remarkably fragrant – a Pinot Noir classic, scented with ripe red and black cherry that spills out of the glass, infused with turned earth, spice and vanilla. On the palate it begins with sweet dried cherry and grows into a complex mélange of bright fruity and floral flavors with darker undertones of earth and smoke, presented in a seductively sleek and silky package. Smooth, lingering finish.

*Wine analysis:*  
Total acid: 6.2g/L  
Final pH: 3.56  
Residual sugar: 0.90 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 rainfall at flowering time and during harvest, in October. 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). The Pinot Noir harvest started over two weeks later than normal, on September 27 and wrapped up on October 4<sup>th</sup>, as rain clouds gathered over the valley. Yields were quite low but the vintage is marked by high aromatics, impeccable balance and rich, ripe flavors for the Pinot Noir.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, the foggy, wind-swept slopes of the Carneros region present an ideal home for Pinot Noir. Situated at the southern end of the valley, by San Pablo Bay, the nutrient-lean clay hills, interspersed with sand and loam, allow the delicate, thin-skinned Pinot noir to reach optimum maturity slowly and evenly, while low yields ensure rich, concentrated flavors. The select vineyards are planted to nearly two-dozen different clones of Pinot Noir chosen for their small, intensely flavored berries and deep color.

*Grape Sourcing: Napa Carneros*

• W I N E M A K I N G •

The clusters were hand harvested into small bins in the cool of the morning. Evaluated lot by lot, a portion of the clusters were gently de-stemmed and fermented as whole berries while select vineyard blocks were fermented as whole clusters to achieve the right balance of vibrant, focused fruit and depth of flavor. Over half of the wine was fermented in French oak fermentation tanks to enhance the extraction of color and flavor during the seventeen days of skin contact. The new wine was gently pressed and transferred to French Oak barrels (30% new) for malolactic fermentation and five months of aging, seamlessly integrating the fruit and oak. The wine was bottled in June of 2012.