



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 1

PINOT NOIR RESERVE

N A P A V A L L E Y

The 2011 Pinot Noir Reserve is an expressive wine with exceptional weight and presence.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Stunning. Sleek, yet substantial with the beautiful scent of ripe black cherry, wild berries, violet, warm gingerbread and clove, with traces of allspice. These elements translate gracefully to the palate, with a seamless flow of sweet, floral raspberry that deepens into darker fruit flavors accented by truffle and spice notes. Throughout, the lively undertones of juicy cranberry lend the wine freshness and vitality framed by a sensual, silken texture. Harmonious, forever finish.

Wine analysis:
Total acid: 7.2 g/L
Final pH: 3.39
Residual sugar: 0.91 g/L
Alcohol: 14.5% 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). We began harvesting the reserve blocks of Pinot Noir on September 27th, over two weeks later than normal, finishing up on the 30th just ahead of the October rain. 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, in southernmost Napa Valley, present an ideal home for Pinot Noir. Through repeated tasting trials of our reserve candidates we brought together select blocks from two renowned vineyards in the Carneros AVA: Rancho Carneros and the Hyde Vineyard. The head-trained, dry-farmed vines of Rancho Carneros are over forty years old and bring weight, depth and complexity to the blend. The clonal diversity of the Hyde Vineyard, planted in 1979, further enhances complexity and heightens fruitiness, elegance and structure.

Appellation: 100% Carneros AVA, Napa Valley

• W I N E M A K I N G •

The clusters were hand-harvested in the cool of the morning to retain the fruity, delicate flavors, and then carefully sorted at the winery. A portion of the grapes were destemmed before being transferred to small, traditional open-top fermentation tanks as whole berries to heighten fruitiness. A small amount was fermented as whole clusters, to add a bit of spice, structure and subtle meatiness to the texture. Several days of cold soak, and extended maceration, added up to a total of 28 days of wine to skin contact to achieve rich, fully developed flavors. During that time the cap of skins was punched down gently, by hand, ensuring a soft, silky mouthfeel. The new wine went into 100% new French oak for malolactic fermentation and matured for 9 months.

C A S E S P R O D U C E D : 1 , 9 6 2