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B D X

O A K V I L L E

A special wine not produced every vintage, BDX presents a different expression of Oakville in a Bordeaux blend.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

91% Cabernet Sauvignon
8% Cabernet Franc
1% Petit Verdot

Flavor descriptors:

Classic Bordeaux varieties are ripened in Robert Mondavi's sun-blessed and ideally located To Kalon vineyard to provide a wine both firm in structure and rich in texture—a different expression of Oakville. Not produced every vintage, this special wine has deep, blackberry fruit with savory and white sage flavors balanced by sweet oak spices.

Wine analysis:

Total acid: 6.6 g/L
Final pH: 3.63
Residual sugar: 0.83 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

Following two cooler and wetter growing seasons, the 2012 vintage was “a walk in the park”, says Vineyard Manager, Matt Ashby. A dry winter led to well-timed rain in March which saturated the soils and helped fill the reservoirs. The region's combination of warm days and cool nights endured through the growing season creating the perfect recipe for long, flavor-building hang time and optimal sugar to acid balance. Grape picking took place on October 5th through October 26th.

• V I N E Y A R D S •

The prime benchland on the western side of the Oakville AVA is known for its well-draining soils, optimal sun exposure and relatively low fertility. Grapes grown here yield rich complex flavors and great fruit maturity. The To Kalon Vineyard is located in the heart of this prime area of Oakville and surrounds the Robert Mondavi Winery. It was named Vineyard of the Year by the California State Farm Bureau, the year before this wine's grapes were harvested in 2011.

Appellation: 100% Napa Valley

Grape Sourcing: 80% To Kalon Vineyard, Oakville

• W I N E M A K I N G •

Each grape variety was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 34 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wines were drained and gently pressed into 55% new French-oak barrels for malolactic fermentation, assuring seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the twenty-eight months of barrel aging. The wine was bottled in March, 2015.

C A S E S P R O D U C E D : 1 , 8 9 4