



ROBERT MONDAVI  
WINERY

NAPA VALLEY

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C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

The extraordinary quality of this wine originates in Napa Valley's generous *terroir*. When I taste this, I'm reminded why Cabernet Sauvignon is the varietal on which Robert Mondavi built his reputation.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

88% Cabernet Sauvignon  
6% Cabernet Franc  
4% Merlot  
1% Petit Verdot  
1% Malbec

*Flavor descriptors:*

A classic Napa Valley cabernet sauvignon, our 2012 has aromas of blackberries, dried herbs and dried floral which follow to the palate on a rich wave of concentrated flavor. There is the textural sensation of dark chocolate on the deliciously long, lingering finish.

*Wine analysis:*

Total acid: 6.2 g/L  
Final pH: 3.68  
Residual sugar: 0.71 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. We finished harvesting our selected Napa Valley grapes for this wine on November 3<sup>rd</sup>.

• V I N E Y A R D S •

The fruit for our Napa Valley Cabernet comes from two of the valley's most renowned sub-appellations. Thirty percent is from our historic To Kalon vineyard in Oakville located on the well-drained alluvial bench surrounding the winery. An additional 14% comes from our Wappo Hill Vineyard in the Stag's Leap district. The varying mesoclimates and soils of these two vineyards elicit a wonderfully concentrated, expressive, and classic Napa Valley Cabernet Sauvignon.

*Appellation: Napa Valley*

*Grape Sourcing: Napa Valley (30% To Kalon Vineyard, 14% Wappo Hill Vineyard)*

• W I N E M A K I N G •

The grapes were hand harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently de-stemmed directly into traditional oak tanks for cold soak, fermentation and extended maceration—a total of 26 days of wine to skin contact, maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into 15% 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 16 months of barrel aging, and bottled in June of 2014.