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

O A K V I L L E D I S T R I C T

It is an honor to work in Oakville for the winery that really put this appellation on the map. Since the moment Robert Mondavi chose Oakville for his vineyards and winery, his vision of gracious living and world-class winemaking has extended all the way down into its soils.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

75 % Cabernet Sauvignon
12 % Cabernet Franc
6 % Malbec
4 % Petit Verdot
3 % Merlot

Descriptors:

This wine has everything we love about Oakville cabernet sauvignon: a dense, mid-palate richness, complexity and a deliciously long finish. Dark red cherry fruit joins sinfully deep mocha flavors that finish with a spicy note of black pepper.

Wine analysis:

Total acid: 6.4 g/L
Final pH: 3.67
Residual sugar: 0.65 g/L
Alcohol: 15 % 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 harvested our select Oakville cabernet sauvignon grapes for this wine between October 8th and October 26th.

• V I N E Y A R D S •

When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery, in 1966, he remarked “It was a vineyard with a distinguished history and a magical nature. Ideal soils, sunlight, and rain—to my eye, the vineyard was a treasure.” Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. The To Kalon Vineyard lies on prime benchland in west Oakville. The low fertility, well-drained soils and optimal sun exposure yield rich, complex flavors and impeccable fruit maturity.

Appellation: 100% To Kalon Vineyard, 100% Oakville District, Napa Valley

• 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 destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration – a total of 33 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 75% 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 21 months of barrel aging. The wine was bottled in August of 2014.

C A S E S P R O D U C E D : 1 8 , 2 1 0