



ROBERT MONDAVI
WINERY

NAPA VALLEY

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F U M É B L A N C

N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley: He was able to produce a richer style with the brightness of Sauvignon Blanc. Fumé Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

87% Sauvignon Blanc
13% Semillon

Flavor descriptors:

The 2012 vintage honors Mr. Mondavi's legacy in full, showing remarkably high aromatics: a lush, floral and tropical mélange intertwined with lime zest, wet stones, fresh herbs and lemon curd. The generously fruity, mouthfilling flavors feature an intriguing, textured minerality, the creamy richness lifted by lively, refreshing acidity. Lingering fresh lime and lemon verbena finish.

Wine analysis:

Total acid: 6.3 g/L
Final pH: 3.18
Residual sugar: 0.54 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

The 2012 growing season presented a classic example of the weather pattern that has made Napa Valley famous - a season made up of warm days, cool nights and no ill-timed rain. The excellent conditions allowed the crop to come to optimal maturity slowly and evenly and culminated in made-to-order harvest conditions. We marveled at the beautiful weather and vibrancy of the fruit as we harvested the first of our Sauvignon Blanc on August 21st. Excitement grew as we moved from block to block in the weeks that followed, bringing in exceptionally fragrant, flavorful fruit with impeccable balance. The nearly-textbook conditions carried through to the final day of our Fumé Blanc harvest on September 22nd.

• V I N E Y A R D S •

We take full advantage of the complementary characteristics of the fruit from our Wappo Hill vineyard, in the Stag's Leap District, and that from our renowned To Kalon vineyard at the winery, in the Oakville District. Together, they make up over 90% of the blend. We look to Wappo Hill for the bright citrus and herbal flavors and refreshing sense of lift that has made Sauvignon Blanc a classic. The beautiful fruit from our To Kalon vineyard adds richness, weight, age-ability and increased complexity, bringing in layers of floral, tropical, mineral and lemongrass flavors to the blend.

*Grape Sourcing: Napa Valley – 58% Wappo Hill Vineyard, 34% To Kalon Vineyard;
The balance from the Carneros AVA in Napa Valley*

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters, minimizing skin contact, to retain freshness and vibrancy. 64% of the juice was barrel fermented for added richness and complexity. The balance underwent a cool fermentation in stainless steel to heighten the lively fruity and herbal flavors. The new wine was aged for six months in 60-gallon French oak barrels, sùr lie (on the yeast lees), and hand stirred twice a month for a creamy texture and seamless integration of flavors. The addition of 13% Semillon gave the final blend a broader mouthfeel and further enhanced complexity.

SUGGESTED RETAIL PRICE: \$ 20.00

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