



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 2

FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2012 Fumé Blanc Reserve continues the tradition of making world-class Sauvignon Blanc from our historic To Kalon Vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

95 % Sauvignon Blanc
5 % Sémillon

Flavor descriptors:

A wave of concentrated stone fruit flavors fold into lemon citrus, white floral, herb, minerality and an intriguing savoriness as the wine rides across the palate. Its focused flavors, complexity, and long finish perfectly express the rare, old-vine sauvignon blanc of To Kalon.

Wine analysis:

Total acid: 7.1 g/L
Final pH: 3.10
Residual sugar: 0.60 g/L
Alcohol: 13.5 % by volume

• V I N T A G E •

The 2012 vintage is a classic for Napa Valley and an excellent one for white wines. Following two cooler and wetter growing seasons, Vineyard Manager, Matt Ashby, calls 2012 a “walk in the park.” A dry winter led to well-timed rain in March to saturate the soils and help fill the reservoirs. 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. Our harvest began just before the Labor Day weekend and as we moved from block to block picking, we marveled at the exceptionally fragrant, flavorful fruit coming from this classic vintage.

• V I N E Y A R D S •

This wine is a true expression of our To Kalon Vineyard’s historic Robert’s Block, our renamed T Block first planted in 1960. When Robert Mondavi chose the To Kalon Vineyard as the home for his new winery in 1966 he remarked that “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.” Situated on prime benchland in west Oakville, the low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and peak fruit maturity. Over half of the Sauvignon Blanc was harvested from Robert’s Block. These dry farmed, head-trained, cane-pruned vines offer purity of varietal expression, great concentration and depth of flavor. A small amount of fruit was selected from our equally historic I-block, for its key contribution of minerality, length and elegance. 100% Oakville, 100% To Kalon Vineyard

• 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. All of the juice was barrel fermented in French oak, 28% new, for a slow, cool fermentation. The wine aged on its lees (*sûr lie*) for ten months and was hand-stirred (*bâtonnage*) twice weekly, for a creamy texture and to enhance the volume and length. A small amount of Sémillon was added giving the final blend a richer mouth feel and further complexity. The wine was bottled in August of 2013.

CASES PRODUCED: 1,770