



ROBERT MONDAVI

WINERY

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M O M E N T U M

N A P A V A L L E Y

We get caught up in the momentum of tasting and blending wines. Sometimes this leads to a blend of several varieties and sometimes we find pleasure in a single variety from a single vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

38% Cabernet Sauvignon  
31% Merlot  
23% Cabernet Franc  
8% Petit Verdot

*Flavor descriptors:*

Rich and savory, our 2012 Momentum has red and black wild cherry and blackberry fruit, mocha, milk chocolate, vanilla bean, and tobacco aromas, and delivers these same flavors in a silky smooth ride across the palate. The vibrancy of the fruit is pronounced in the wine's full-flavored finish, inviting you to take another sip.

*Wine analysis:*

Total acid: 6.9 g/L  
Final pH: 3.45  
Residual sugar: 0.93 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 selected grapes for this wine between October 4th and October 27<sup>th</sup>.

• V I N E Y A R D S •

All of the Merlot grapes and the majority of the Cabernet Sauvignon for this wine come from the Schweitzer Vineyard in the Stags Leap District, Napa Valley. Both the vineyard and the AVA are renowned for their purity of fruit. Cabernet Franc fruit from the V Block of our To Kalon Vineyard, and a touch of Petit Verdot add breadth, volume and tannins to the beautiful Stags Leap fruit that makes up the core of this wine.

*Appellation: Napa Valley*

*Grape Sourcing: 66% Stags Leap District, 32% To Kalon Vineyard (Oakville), 2% Napa Carneros*

• W I N E M A K I N G •

The grapes were hand harvested in the cool of the morning, gently crushed and inoculated for a warm fermentation setting the stage for maximum flavor extraction while keeping the tannins in check. 31 days of skin contact enhanced color and flavor extraction and polished the tannins for a lush, round mouthfeel. The new wine was transferred to French oak barrels (98% new) for malolactic fermentation and twenty months of aging to develop greater roundness and depth. The wine was bottled in December 2014.

C A S E S P R O D U C E D : 2 , 4 3 8