



ROBERT MONDAVI
WINERY

NAPA VALLEY

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PINOT NOIR RESERVE

N A P A V A L L E Y

An aromatically expressive wine with exceptional weight and presence, the 2012 Pinot Noir Reserve highlights the depth and complexity of this noble variety.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Scents of black plums and red currents are woven together with the fresh aroma of early season blackberries and earth, all supported by a subtle warm spice of French Oak. These complex flavors, resulting from a mix of aromatic Pinot Noir clones, are wrapped around the firm structure provided by our old vine vineyards in Carneros creating a full balanced palate and a lengthy finish.

Wine analysis:
Total acid: 6.9 g/L
Final pH: 3.42
Residual sugar: 0.60 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

The 2012 growing season was a delightful vintage showcasing the weather pattern that has made Napa Valley famous - a season made up of warm days, cool nights and a long dry growing season- virtually ideal conditions for the vines and the growers. The mild conditions during the growing season allowed the generous crop to mature slowly and evenly. This harvest the grapes for the Pinot Noir Reserve were picked between September 12 and September 18.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, Pinot Noir finds an ideal location on the the foggy, wind-swept slopes of the Carneros region, in southernmost Napa Valley. Through the repeated tastings of our reserve candidates we have brought together select blocks from two renowned vineyards in the Carneros AVA: Rancho Carneros and the Hyde Vineyard. The head-trained, dry-farmed vines of Rancho Carneros are over forty years old and bring weight, depth and complexity to the blend. The clonal diversity of the Hyde Vineyard, planted in 1979, further enhances complexity and heightens fruitiness, elegance and structure.

Appellation: 100% Carneros AVA, Napa Valley

• W I N E M A K I N G •

The clusters were hand-harvested in the cool of the morning to retain the fruity, delicate flavors, and then carefully sorted at the winery. A portion of the grapes were destemmed before being transferred to small, traditional open-top fermentation tanks as whole berries to heighten fruitiness. The remaining portion was fermented as whole clusters, to add a bit of spice, structure and subtle flesh to the texture. During that time the cap of skins was punched down gently ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 27 days of wine to skin contact to achieve rich, fully developed flavors. The new wine went into 100% new French oak for malolactic fermentation and matured for 10 months.