



ROBERT MONDAVI
WINERY

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R O S É .

N A P A V A L L E Y

This charming Rosé is the perfect wine to enjoy with an outdoor picnic at our summer concerts. Its refreshing, dry style reminds us of the wines of Southern France.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:

55% Cabernet Franc
27% Cabernet Sauvignon
18 % Merlot

Flavor descriptors:

A delightful, rosy-pink color sets the tone for this fresh and fruity, dry Rosé. Summer cherry and white melon aromas and flavors capture our attention and a hint of garden spearmint compliments the refreshing finish.

Wine analysis:

Total acid: 5.6 g/L
Final pH: 3.06
Residual sugar: 0.59 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

After two unusually cool, wet vintages, the 2012 growing season was a delightful return to the weather pattern that has made Napa Valley famous - a season made up of warm days, cool nights and no ill-timed rain - virtually stress free conditions for the vines and the growers. The harvest began just before Labor Day and we saw red grapes ripening in late September and early October. The mild conditions and lack of rainfall during the growing season allowed the generous crop to mature slowly and evenly.

• V I N E Y A R D S •

Appellation: 100% Napa Valley

• W I N E M A K I N G •

Our Rosé is made by separating free-run juice from crushed red grapes after about 8 hours of skin contact—just enough for the desired color and delicacy. Fermentation in stainless steel tanks retains crispness, and the use of specially selected yeast maximizes the wine's fruit characteristics. This classic style of Rosé does not undergo malo-lactic fermentation nor does it see any barrel aging. The wine was bottled March, 2013.

C A S E S P R O D U C E D : 3 7 1