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T O K A L O N C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

This 2012 vintage of To Kalon Cabernet Sauvignon showcases the prestige and grand *terroir* of this world class vineyard. It is a wine that truly represents Robert Mondavi's vision of perfection and quest for excellence.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

To Kalon showcases its power and complexity with this dense, concentrated blend of smoky cassis, and black cherry fruit; a heady mix of dark spices, herbs, and rich earth. The supple fruit melds beautifully with round, luscious tannins, and refined yet complex notes of toasted oak.

Wine analysis:

Total acid: 6.5 g/L
Final pH: 3.31
Residual sugar: 0.71g/L
Alcohol: 14.5% 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 finished harvesting our selected Napa Valley grapes for this wine between October 6th and October 18th.

• V I N E Y A R D S •

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.” Those sentiments were re-confirmed when the To Kalon Vineyard was named the Vineyard of the Year by the California State Farm Bureau in 2011. The To Kalon Vineyard lies on prime benchland in west Oakville. The low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and impeccable fruit maturity. For this To Kalon Cabernet Sauvignon we selected grapes from two special vineyard blocks planted in the 1970s.

Appellation: Oakville District, Napa Valley

Grape Sourcing: 100% Napa Valley, 100% Oakville, 100% To Kalon Vineyard

• W I N E M A K I N G •

When the Cabernet Sauvignon grapes achieved optimal ripeness, they were hand-harvested into small boxes and carefully transported to our gravity-flow To Kalon Cellar. After hand sorting, the clusters were gently destemmed directly into traditional French oak tanks for fermentation and extended maceration – a total of 37 days of skin contact. The new wine was drained and the skins were gently pressed into 100% new French oak barrels where malolactic fermentation was completed. Twenty-eight months of aging encouraged full integration of oak and fruit and guided the tannins to be round and supple. The 2012 vintage was bottled in March of 2015.

C A S E S P R O D U C E D : 2 7 2