



ROBERT MONDAVI
WINERY
—
NAPA VALLEY

2 0 1 3

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

S T A G S L E A P D I S T R I C T

The distinct flavor and texture profile of Cabernet Sauvignon from the Stags Leap District has the remarkable ability to reflect the subtle nuances of each vintage while always expressing the unique terroir of the region.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

A structured core of black cherry fruit is deeply interwoven with dark espresso, unsweetened cocoa, and toasty spice in a wine that shows the unique personality and power of Stags Leap District Cabernet Sauvignon.

This is a wine that can be savored now or aged in the cellar for years to come.

Wine analysis:

Total acid: 6.8 g/L

Final pH: 3.46

Residual sugar: 0.56 g/L

Alcohol: 15.0 %

• V I N T A G E •

Another record harvest, 2013 saw consistently beautiful weather leading to optimal ripeness in what is being called an 'epic' year. There was almost no rainfall from January through March, bringing an earlier than usual budbreak. April provided a few small rainstorms to quench the vines, and warm weather followed. With just one heat spike in late June and early July, the growing season provided weather for optimal flavor development in the grapes resulting in an early and healthy harvest. Fruit for our Stags Leap District Cabernet Sauvignon was brought in between September 26th and October 4th.

• V I N E Y A R D S •

A special breeze passes through the hills of the renowned Stags Leap District making it slightly cooler at night than other areas in the region. This subtle climate variation and the appellation's famously unique soils of old river sediments and heavy loamy clay, help provide for the low vigor vines and robust yet elegantly balanced wines of this District's famed three square miles.

Appellation: Stags Leap District; Grapes: 100% Napa Valley, 100% Stags Leap District

• W I N E M A K I N G •

Our Stags Leap Cabernet Sauvignon was hand-harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently destemmed directly into traditional French oak tanks for cold soak, fermentation and extended maceration— a total of 35 days of wine to skin contact – maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple. The new wine was drained and gently pressed into 100% new French-oak barrels for full malolactic fermentation and the seamless integration of fruit and oak. The final blend was assembled through repeated tasting trials over the 24 months of barrel aging. The wine was bottled in December of 2015.

C A S E S P R O D U C E D : 1 , 1 9 2