



ROBERT MONDAVI  
WINERY  
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NAPA VALLEY  
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F U M É B L A N C  
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N A P A V A L L E Y

Mr. Mondavi wanted to create a Sauvignon Blanc that reflected Napa Valley: He was able to produce a richer style with the brightness of Sauvignon Blanc. Fumé Blanc is the symbol of Mr. Mondavi's innovation.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

90% Sauvignon Blanc  
10% Semillon

*Flavor descriptors:*

A kaleidoscope of lively tangerine and lime zest, gooseberry, honeydew melon, jasmine, and orange blossom aromas swirl into a crisp sip of lemon-lime citrus, melon, and fresh meadow flavors with a touch of pea tendrils and newly-cut ginger root in a vibrantly refreshing wine that sends waves of flavor along its wonderfully long, lingering finish.

*Wine analysis:*

Total acid: 5.7 g/L  
Final pH: 3.22  
Residual sugar: 0.70 g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

Consistently beautiful weather in 2013 with 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 and acid retention in the grapes, resulting in an early and healthy harvest. Grape picking took place from August 15<sup>th</sup> through September 25<sup>th</sup>.

• V I N E Y A R D S •

We take full advantage of the complementary characteristics of the fruit from our Wappo Hill vineyard in the Stag's Leap District and our renowned To Kalon in Oakville. Together, they make up the majority of the blend. We look to Wappo Hill for the bright citrus and herbal flavors as well as its classic Sauvignon Blanc lift. Our gorgeous To Kalon vineyard fruit supplies richness, weight, age-ability and increased complexity, bringing in layers of floral, tropical, and mineral flavors to the blend.

*Grape Sourcing: Napa Valley -89% (61% Wappo Hill Vineyard, 20% To Kalon Vineyard)  
Mendocino County-11%*

• W I N E M A K I N G •

The grapes were hand-harvested in the cool of the morning and gently pressed as whole clusters--minimizing skin contact--to retain freshness and vibrancy. Sixty percent of the juice was barrel fermented for added richness and complexity, with eight percent in new French oak. The balance underwent a cool fermentation in stainless steel to heighten the vibrant fruity and herbal flavors. The new wine was aged for five months in 60-gallon French oak barrels, *sûr lie* (on the yeast lees) and hand stirred twice a month for a creamy texture and seamless integration of flavors. The addition of 10% Semillon gives the final blend a broader mouth feel and enhanced complexity.

C A S E S P R O D U C E D : 4 4 , 5 8 7