



ROBERT MONDAVI
WINERY

NAPA VALLEY

2 0 1 3

FUMÉ BLANC

OAKVILLE DISTRICT

“Capturing the distinctive personality of the Oakville region, our new Oakville Fumé Blanc continues the exciting narrative in Robert Mondavi Winery history.”

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

89 % Sauvignon Blanc
11 % Sémillon

Flavor descriptors:

Great white wines balance an exciting tension between refreshing crispness and a rich, silkiness on the palate, as our Oakville Fumé Blanc does with its zesty orange rind-lemon curd flavors, and an incredibly smooth mouth feel. The wonderful concentration and depth of flavors linger in a luxuriously long finish.

Wine analysis:

Total acid: 6.9 g/L
Final pH: 3.16
Residual sugar: 0.86 g/L
Alcohol: 14.5 % by volume

• 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 bud break. 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. Grape picking took place from August 21th through September 9th.

• V I N E Y A R D S •

Grapes for our Oakville Fume Blanc were harvested from our To Kalon Vineyard, which surrounds the Robert Mondavi Winery. To Kalon (Greek for highest beauty) is one of Napa Valley’s oldest and most respected vineyards. Here in the geographic center of the valley, To Kalon Vineyard lies against the hills on the Oakville bench, where lean, well-drained soils and an ideal climate foster complex flavors in Sauvignon Blanc and Sémillon.

Appellation: 100% Oakville, 100% To Kalon Vineyard

• W I N E M A K I N G •

We hand-harvested the Sauvignon Blanc and Sémillon in the cool, early morning and then gently pressed the whole clusters, minimizing skin contact, to retain freshness and vibrancy in the wine. For richness and complexity, we barrel-fermented 95% of the wine in 60-gallon French oak barrels. The wine was then barrel aged on its lees (*sûr lie*) for nine months with hand stirring (*bâtonnage*) to integrate flavors and develop its creamy texture. A portion of new barrels (12%) contribute subtle oak spices to the fruit character. The wine was bottled in November, 2014.

CASES PRODUCED: 6,029