



ROBERT MONDAVI
WINERY

NAPA VALLEY

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FUMÉ BLANC RESERVE

TO KALON VINEYARD, NAPA VALLEY

The 2013 Fumé Blanc Reserve continues the tradition of making world-class Sauvignon Blanc from our historic To Kalon Vineyard.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:

98 % Sauvignon Blanc
2 % Sémillon

Flavor descriptors:

Our Fume Blanc Reserve is rich and expressive with cantaloupe and guava fruit; a touch of grapefruit and lemon drops; sage, lemon blossom and a note of minerality; with the subtle undertone of toast. The wine's complex flavors and long, lingering finish beautifully express our rare, old vine To Kalon sauvignon blanc. Each sip reminds us of how honored we are to be working with this very special winegrowing site.

Wine analysis:

Total acid: 7.1 g/L
Final pH: 3.05
Residual sugar: 0.89 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 17th through August 30th.

• V I N E Y A R D S •

This wine is a true expression of our To Kalon Vineyard's historic Robert's Block, our renamed T Block first planted in 1960. 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." Situated on prime benchland in west Oakville, the low fertility, well-drained soils combined with optimal sun exposure yield rich, complex flavors and peak fruit maturity. Over half of the Sauvignon Blanc was harvested from Robert's Block. These dry farmed, head-trained, cane-pruned vines offer purity of varietal expression, great concentration and depth of flavor. A small amount of fruit was selected from our equally historic I-block, for its key contribution of minerality, length and elegance.

Appellation: 100% Oakville, 100% To Kalon Vineyard

• 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. Almost all of the juice was barrel fermented in French oak, 32% new, for a slow, cool fermentation. The wine was then aged on its lees (*sûr lie*) for nine months and was hand-stirred (*bâtonnage*) twice weekly, for a creamy texture and to enhance the volume and length. A small amount of Sémillon was added giving the final blend a richer mouth feel and further complexity. We used two cement egg-shaped fermentation vessels to explore the purity of fruit that comes from this production method and added this wine to the final blend. The wine was bottled in November of 2014.

CASES PRODUCED: 1,884