



HARVEST OF JOY FUMÉ BLANC

NAPA VALLEY

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:

100 % Sauvignon Blanc

Flavor descriptors:

The deep, inviting aromas of our Harvest of Joy Fumé Blanc celebrate Robert Mondavi's gift for welcoming guests to the winery and sharing in his fine wines. Juicy apricot and peach fruit mingle with subtle hints of white sage and an almond nuttiness on this deliciously refreshing sauvignon blanc wine.

Wine analysis:

Total acid: 7.1 g/L
Final pH: 3.09
Residual sugar: 0.58 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 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. We harvested our select grapes for this wine between August 17th and August 21st.

• 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: "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.

Appellation: Napa Valley AVA

100% Napa Valley; 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. All of the juice was barrel fermented for added richness and complexity, with twenty-one 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 eight 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 wine was bottled in November, 2014.

CASES PRODUCED: 307